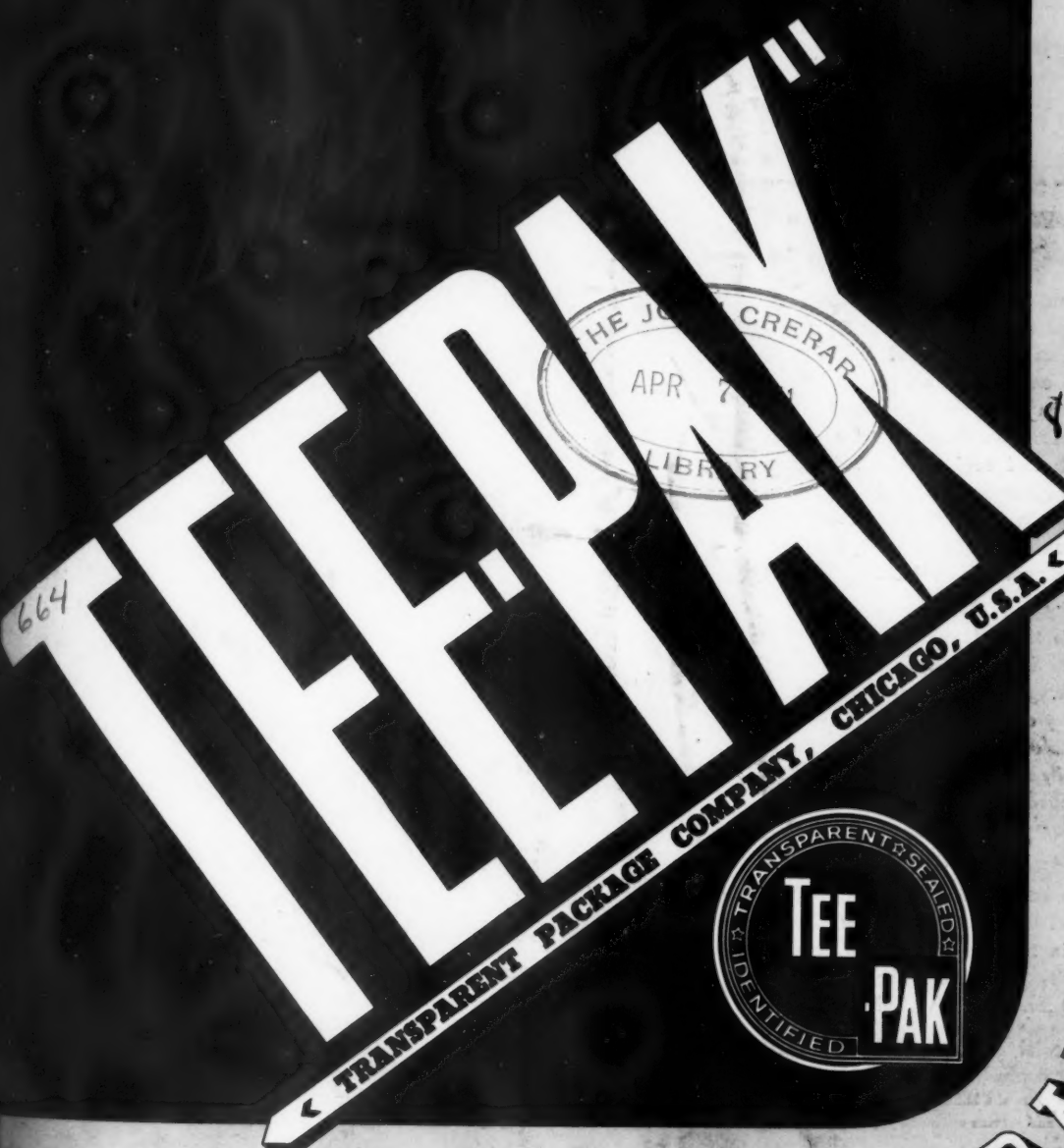


# THE NATIONAL Provisioner

1891



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QUALITY • DEPENDABLE

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QUALITY SAUSAGE MAKING MACHINE

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TASTE  
BETTER!**



**DIAMOND CRYSTAL** Alberger **SALT**  
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# THE NATIONAL PROVISIONER



*The Magazine of the Meat Packing and Allied Industries*



Volume 104

APRIL 5, 1941

Number 14

 Official Organ   
American Meat Institute

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(Mail and Wire)

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The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

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The National Provisioner—April 5, 1941



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# *Nostrip*

# **MONGOLIA IMPORTING CO.**

IMPORTED SAUSAGE CASINGS

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*To Make Your Sausage  
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Natural Casings.*

# All Kinds, All Shapes, All Sizes

yet you get exclusive results with all

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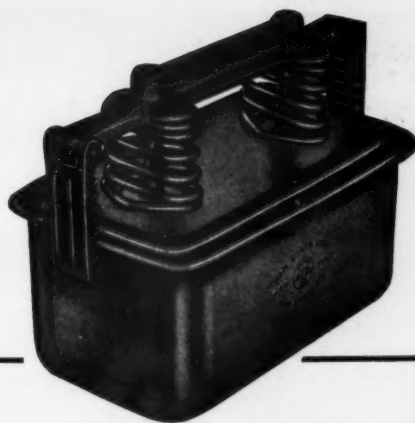
ADELMANN NIROSTA (STAINLESS) STEEL BOILERS are the finest that money can buy. Retainer body and cover each drawn from single sheets of stainless metal—no seams, no welds. Impervious to rust or corrosion. The most economical Boiler you can use.

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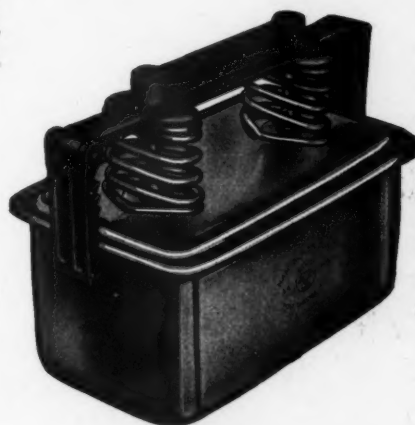
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*"The Kind Your Ham Makers Prefer"*



NIROSTA (Stainless) STEEL BOILER



TINNED STEEL BOILER



CAST  
ALUMINUM  
BOILER

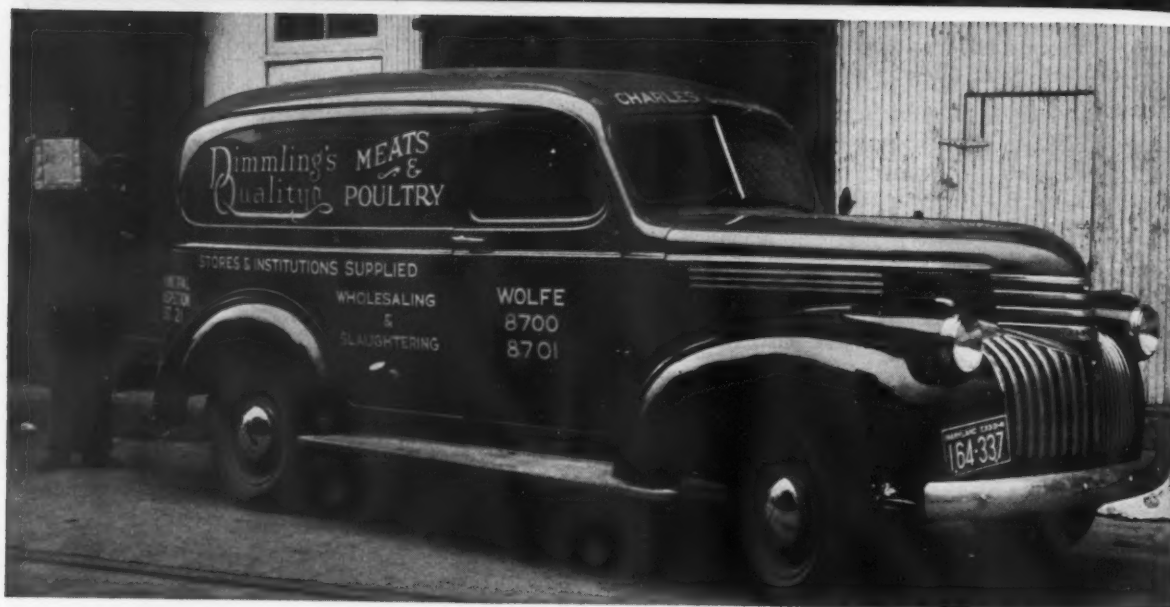
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\*Optional on Heavy Duty models at extra cost

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**ON NINE LONGER WHEELBASES**  
**. . . A COMPLETE LINE FOR ALL LINES OF BUSINESS**

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There's a lot of work to be done in this country this year—more material to be moved, and moved fast; more goods to be delivered, and delivered on schedule; more supplies to be hauled, and hauled promptly.

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There are full 90 horsepower and the tremendous pulling power of 174 foot-pounds of torque in Chevrolet's Standard engine. If you need more, there are 93 horsepower and 192 foot-pounds of torque—extraordinary pulling power for extraordinary duty—in the special heavy duty "Load-Master" engine, optional at a small additional charge.

Be ready for peak loads—with the trucks that can carry them.

CHEVROLET MOTOR DIVISION, General Motors Sales Corporation  
DETROIT, MICHIGAN

# OUT-PULL . . . OUT-VALUE . . . OUT-SELL



# A self-evident way to improve even the best of cured meat products— at a **lower cost!**

QUALITY of your products is, of course, a matter of personal pride. It is also the backbone of your business, for, in the long run, it is quality that creates public good-will and creates a market for your brands. That is why you install modern methods and machinery, even at added cost, to maintain and improve quality. With The Lixate Process, you not only gain in quality but you also lower costs.

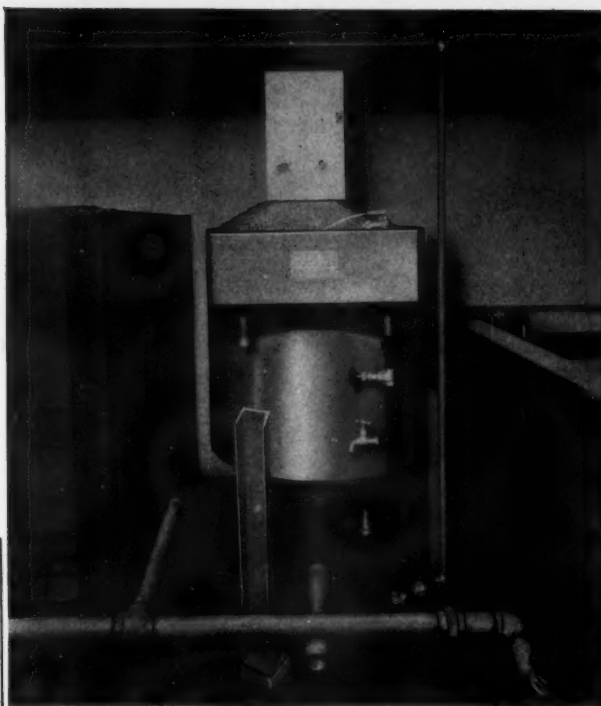
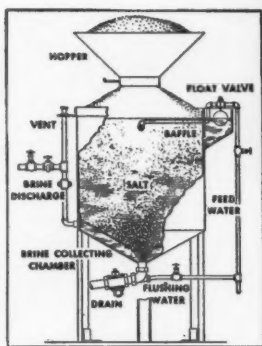
It is self-evident that the better the brine you use, the better your products will be. A better brine will help in making a better curing pickle and pumping pickle and so improve the quality of even the best of cured meat products. Lixate Brine is a better brine. It is crystal clear, bacteriologically clean and chemically pure beyond the requirements of pure food authorities. It is uniform because it is always fully saturated.

You make 4 major savings:

1. Lower cost for handling salt.
2. No labor or power cost for mixing brine.
3. Lower cost for distributing brine.
4. Savings of 10% to 20% in amount of salt required.

How these savings are made is shown by this diagram. The recommended grade of Sterling Rock Salt is placed in a hopper and flows by gravity to the Lixator below. Water enters through a spray nozzle at the top, under automatic control, and dissolves the salt without agitation, becoming fully saturated brine. Brine, self-filtered and crystal clear, rises in a collecting chamber to a discharge pipe and flows to a storage tank, from which it can be pumped or piped by gravity to every part of the plant.

Get the facts about The Lixate Process which have led to its



**CH. KUNZLER COMPANY, Lancaster, Pa.**

*In this modern installation of The Lixate Process, the Sterling Rock Salt flows down from storage on a floor above for utmost economy in salt handling. The Lixate Process can be installed in relatively little space—often in space otherwise unused in the plant, whether in the chill room, a store room or elsewhere.*

★ ★ ★

installation in so many leading meat packing plants. Better still, ask to have a Lixate Engineer call, with no obligation, and point out the actual savings you can make in your own operations.

## ● ALL KINDS OF SALT

The Lixate Process is a development of the Research Department of International Salt Company, Incorporated. International produces all types and grades of granulated (vacuum evaporated) salt, flake or grainer evaporated salt, and Rock Salt, from its three great mines and three modern plants. The advice and counsel of the International salt advisory service is offered to all users of salt without obligation.

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Do you know whether a strong brine or a weaker brine will stand low temperatures best? The freezing point of saturated and eutectic salt brine is only one of many important facts found in the brine tables of The Lixate Book. The informative book should be on every meat packing executive's desk. Write for a free copy today.



# The LIXATE Process

REG. U. S. PAT. OFF.

## for making brine

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*Only Skin Deep, but*

**LOOKS  
SELL  
SAUSAGE!**



**Armour's Natural Casings**

**Give Sausages**

**Sales-Appeal**

■ There's no denying that with sausage, good looks mean good sales. Your surest way to good looking sausage is to use Armour's Natural Casings. For in these superior casings, sausages *stay* smooth, plump and fresh looking, because the elasticity of the casing keeps it clinging firmly to the meat—always!

Of course *flavor* is important, too. And here again Armour's Casings give you an advantage, because they permit great smoke penetration. You know how important this is for producing high quality, well-flavored smoked sausages. Order Armour's Casings from your nearest Armour Branch. You'll find a casing for every need.

**ARMOUR'S NATURAL CASINGS**

# THE NATIONAL PROVISIONER

*The Magazine of the Meat Packing and Allied Industries*

Volume 104

APRIL 5, 1941

Number 14

## Eat Your Vitamins

VITAMINS have existed as normal constituents of foods ever since animals evolved to that state of specialization which required their receiving many of the required nutritive factors in rather complex form. But since these nutritive factors have been so recently discovered, and because their characteristic effects are due to the use of exceedingly minute amounts, they now possess the center of the food stage. They have been intimately studied, isolated, analyzed, synthesized and publicized until they bid fair to replace the boogey man in many an American family.

All this interest speaks well for the future state of nutrition of Americans, providing the charlatan is kept off the scene and sane and informed judgment acts as a balance wheel on fanciful enthusiasm or unbridled imagination.

We now find vitamins deserting the food stores and finding a prominent place on the shelves of the combined food, tobacco, knick knack and medicine emporium which is the modern drug store. This also may be a healthy sign—and it certainly is a sign of prosperity for the manufacturer and retailer of these highly potent and meritorious concentrates of pure synthetic vitamins. The growth of the vitamin business from a value of \$500,000 in the year 1933 to one of \$75,000,000 in 1939 bears eloquent witness to this fact.

What is the cause of this apparent change from the status of a food to that of a drug? Why are vitamins prescribed by many physicians in the place of foods? Is there not, perhaps, a danger in this trend from the grocery store to the drug store?

A categorical answer to these questions cannot well be given. Before attempting to state a food chemist's point of view, it will be well to trace briefly some of the causes of this trend.

First, the chemist working in the field of vitamins has found it necessary to isolate, analyze, and finally synthesize vitamins to obtain complete information about them, distinguish clearly between them, and learn the specific functions of each.

Second, the availability of highly concentrated or pure forms of the vitamins has made it possible to speed up the cure of men and animals suffering from marked vitamin deficiency. In the case of human beings, their very condition when seriously ill makes it impossible to satisfy their vitamin needs by the use of vitamin rich foods. Green leafy vegetables and fruits must often be eliminated from the diet of the patient. A liquid or a bland diet may be prescribed which is lacking in some of the min-

erals and vitamins and roughage. Furthermore, the sick person's need for vitamins may be great, or his ability to absorb and use those he receives may be considerably impaired. The problems facing the physician are easily met by the use of vitamin concentrates or pure vitamins.

Third, it is becoming more apparent to research workers in this field that certain obscure types of disease resulting from long continued lack of one or more members of the vitamin B complex, certain nervous disorders, alcoholic avitaminoses, and other conditions may yield rather quickly to massive doses of a pure vitamin. Consequently, the medical profession is becoming vitamin conscious.

Since it seems well established that it is difficult or impossible to use too much of the vitamins (with the possible exception of vitamin D), there would appear to be no objection to more widespread use of vitamins as drugs by the layman. But there are nutritional and economic reasons why this trend may be a bad one if it continues unchecked.

It is fairly well established that rich natural sources of vitamins often have an effect beyond that shown by a pure synthetic product. Thus, such sources of vitamins A and D as cod liver oil or haliver oil evidently contain substances having a vitamin potency other than that which is furnished by carotene and irradiated ergosterol. Also the vitamin B-G group contains other vitamins than thiamin, riboflavin, nicotinic acid, pyridoxine, and pantothenic acid. Consequently, the "natural" source may be better than any one or more of the pure substances named. Furthermore, there is evidence of the necessity for a sort of balance between the vitamins of the last named group. The use of a concentrate of only one of the group may give rise to trouble.

On the side of economy, the normal healthy individual will find it costs less to get vitamins in foods than it does to get them in tablets, capsules, or powders.

Our increasing knowledge of nutrition should result in the selection of better and better diets to furnish increased amounts of the foods which contribute a large share of the important food factors. It should lead to improvement of such impoverished foods as white flour.

It should result in the use of less sugar per capita or, perhaps, the inclusion of vitamins in the sugar. We should be encouraged to improve our present diet in the manner indicated. The habit of running to the corner drug store for vitamins may be a too easy solution to the nutrition problem.

Think of the fun one would miss if one obtained

(Continued on page 43.)



# U. S. To Buy Meat and Lard; Plans to Peg Hog-Corn Prices

**L**ATE this week the U. S. Department of Agriculture appeared to be starting a three- or four-way program designed to boost hog prices, increase meat production, supply Britain with considerable meat and lard, keep the price of corn at a level encouraging to livestock production and to place a governor on domestic meat prices.

On April 4 the FSCC bought 6,500,000 lbs. of pork and 9,000,000 lbs. of lard from telegraphic offerings of April 3 (see below).

The department was reported to be drafting a program to boost the price of hogs to between \$8.75 and \$9.00 in order to encourage pork production. At the same time, the department would do all within its power to hold corn at about 65 cents per bushel so that feeding would be profitable. The unfavorable corn-hog ratio and the government's loan valuation on corn brought a sharp decline in the 1940 pig crop, a trend which the agriculture department now hopes to reverse.

According to Washington reports the department hopes to raise the price of hogs through purchases of pork and lard for shipment to Great Britain and other friendly nations under the lend-lease program or for distribution to domestic relief recipients. Since resuming its buying several weeks ago the Federal Surplus Commodities Corp. has purchased 37,442,000 lbs. of lard.

Official comment indicates that new government buying may be in great enough volume to bring a 12 to 20 per cent advance in pork prices in order to send hogs up to \$9.00. Government pork holdings can be released on the market in case prices rise too high.

## FSCC Asks For Offers

Early this week there were reports that the federal government was asking packers how much meat, in more concentrated forms, they had available for shipment to Britain. These inquiries took more definite shape on Thursday when telegraphic offerings of S. P. and salted meats and lard were requested.

The FSCC asked for telegraphic offerings by 4 p. m., April 3, of S. P. skinless hams; S. P. American Cut hams, 12/21; salted shoulders, 12/20; salted N. Y. shoulders, 12/18; salted square cut seedless bellies, 12/20, and refined lard in 56-lb. export boxes. All meat cuts are to be packed commercial style in salt or borax in wooden boxes for export. Offerings were accepted on April 4. Delivery is to be at option at FSCC, on or before May 10 on ten days notice to deliver. Prices are to be f.o.b. point of purchase; alternative offerings were asked on same product smoked and packed for domestic use.

At the same time government spokes-

men have expressed the hope that prices of foods and fats will not run away, and have intimated that some form of price control may be necessary. Secretary of Agriculture Wickard this week warned against exaggerating the amount of food to be sent to Britain under the lend-lease program, and indicated that the British want concentrated foodstuffs to conserve shipping space.

It is pointed out in connection with the hog-corn price pegging program that the government is in a position to exert great influence on the price of corn. It has more than 400,000,000 bushels stored under loan or owns the

corn outright. The department could release this grain on the market to counteract any upturn in corn prices.

The department possesses further control through its ability to call a farm referendum on the establishment of corn marketing quotas under the Agricultural Adjustment Act. Agriculture department officials have indicated that such quotas might be proposed this year because of the large corn surplus. However, it is said that if the price-pegging program results in increased hog production it might remove the necessity for the referendum.

The government's program might have some effect on the size of the fall pig crop but can have little influence on farrowings in the spring of 1941.

The department also intends to peg the prices of other commodities, by open market purchases, at the following levels: Butter, 31c lb.; chickens, 15c lb.; and eggs, 22c a dozen.

## Institute and SMA Join in Frisco Fresh Pork Campaign

**M**EAT dealers and meat packing companies in the San Francisco Bay area are organizing their sales forces to take advantage of a concentrated drive on fresh pork being sponsored by the American Meat Institute and the California State Surplus Foods Committee in cooperation with the U. S. Department of Agriculture. The promotion is scheduled to run from April 25 to May 3 inclusive, and will be conducted in San Francisco, Oakland, Berkeley, and Alameda.

Meat packing companies and merchandising men of the American Meat Institute and the Surplus Marketing Administration will distribute more than 3,000 four-piece display kits emphasizing the nutritive value and economy of fresh pork and leaflets giving recipes using fresh pork items to about 1,600 retail stores in cities where the promotion is being conducted. In addition, home economics editors and radio stations will cooperate by using recipes for fresh pork dishes on food pages and in broadcasts.

## Facts to Back Campaign

The promotion aims to capitalize upon the great opportunity for increasing sales of fresh pork that exists at the present time because pork is plentiful, economical, and people are becoming more fully aware of its important place in the daily diet.

Scientific research has shown that pork is one of the best natural sources of the essential B vitamins, particularly vitamin B<sub>1</sub> (thiamine). This vitamin stimulates the appetite, aids in the utilization of sugars and starches, and helps to prevent certain nervous disorders. Everyone needs vitamin B<sub>1</sub>, and

since it cannot be manufactured in the body and cannot be stored to any extent, it must be replenished constantly.

The campaign is reminding people that there is no better way of obtaining this essential vitamin than by including a liberal amount of delicious pork in their menus.

All fresh pork cuts will receive their share of attention; three that have been selected for particular emphasis are pork legs, pork chops, and pork shoulders. A pork shoulder weighing 11 or 12 lbs. will provide meat for four delicious meals for a family of six, and by using the free recipes dealers will be able to show housewives how they can put meat on their tables more often and keep within their budgets with this thrifty cut.

## Promote Neglected Cuts

The campaign will offer opportunities for increased sales in several ways. It will promote the lesser-known cuts and thereby enable the dealer to sell meat to families that have not had as much meat as they want or need in the past; it will give a boost to the popular cuts like pork chops; and it will help to spread the news about the nutritive qualities of pork in general.

To help dealers tie in with the promotion through their own advertising, mats suitable for use in handbill and newspaper copy will be provided free of charge. They follow the general theme being used in the industry's national campaign on all meats.

Merchandising material will tell consumers that pork is a surPLUS value for them, and the campaign is designed to make it a PLUS value for all those in the meat industry.



# PACKAGE EXPERTS AND USERS ANALYZE EFFECTS OF DEFENSE

**D**OMESTIC food processors and other manufacturers to whom packaging is a vital factor in merchandising their products may find it necessary to discard the conception of "packaging as usual" because of raw material priorities and other exigencies of the national defense program. But with plenty of substitute materials available if needed, and no indication that the constant striving toward package improvement is to be relaxed, our nation's goods will continue to appear in the most convenient, serviceable and attractive containers that science can produce.

This fact was made clear on April 1 to 3, as many of the country's leading packaging authorities and designers, package users and others gathered at the Stevens Hotel, Chicago, for the eleventh annual packaging, packing and shipping conference sponsored by the American Management Association.

Speakers at the conference covered such topics as packaging and the consumer, effect of the national defense program on packaging, management problems, packaging under a war economy, package production and shipping container problems. The latter was highlighted by a clinic at which shipping containers used by Armour and Company and several important firms outside the meat industry were analyzed and criticized by container experts.

Staged in conjunction with the conference was the annual packaging exposition, which attracted approximately 8,000 visitors with a brilliant display of new package designs, new materials, novel uses of color, new methods of package production and latest ideas on package merchandising. The exposition also featured machines that produce packages, as well as hundreds of such devices as filling apparatus, closure tools and packaging materials. Smashing previous records, the exposition contained 30 per cent more exhibits and filled 40 per cent more floor area than did last year's display.

## Package Contest Winners

Much attention centered on a separate display of winning packages in the 1940 All America package competition, sponsored by *Modern Packaging* magazine. The meat industry was represented among this year's winners by the new John Morrell & Co. group of six containers designed by Harry Farrell of Chicago for the company's family of E-Z-Serve meat loaves.

Increased use of color, additional consumer convenience, wider adoption of re-use containers and new application of transparent materials in packaging were among the principal trends discernible among the packages exhibited



## WON ALL-AMERICA PACKAGE PRIZE

Group of containers for John Morrell & Co.'s new E-Z-Serve meat loaves were awarded a top place in their division of 1940 All-America package competition. Their design is the work of Harry Farrell, Chicago package expert.

this year. Strikingly brought out in the displays were the tremendous merchandising potentialities of a well designed and executed container whose properties fit in well with those of the product packaged.

## Effect of Defense Program

Uppermost in the minds of many packaging men as the conference assembled was the question of possible bottlenecks in package development and production on account of the defense program. Under the heading of "Packaging and National Defense," this subject was penetratingly examined from the standpoint of principal materials involved. The general outlook on different types of packaging materials, based on statements by qualified authorities, was described as follows:

**PULP AND PAPER** (D. C. Everest, president, Marathon Paper Mills, speaking as a representative of the OPM): "Owing to the rapidly increasing appropriations for defense needs, purchases for Britain and civilian consumption of goods due to greatly increased employment, any estimate of consumption of wood pulp and paper board made at the beginning of the year must be revised.

"... With 'forced draft' operation (of paper production facilities), there

is every indication that there will be a shortage of pulp in both unbleached sulphate (kraft) and unbleached sulphite grades. Waste paper supply will probably be adequate, and will help out as a substitute material for pulp."

Mr. Everest stated that in recent weeks receipts of business have far outrun production, "resulting in a backlog of tonnage of orders on hand of 16 days as against a normal backlog of five to six days. This is bound to create delays in delivery.

"Prices of paper board will undoubtedly be moderately advanced in order to bring out production of marginal mills. No one in the industry contemplates any runaway price situation, but prices must cover added costs of labor and raw materials.

"It is hoped that priorities in paper and paper board products can be avoided and this can be done if consumers will cooperate with the suppliers by anticipating requirements as much as possible and allowing for periodic deliveries to meet their packaging needs."

**TIN** (M. J. Sullivan, president, American Can Co.): "Despite anticipated production increases in certain canned commodities, present stocks and current reserves are adequate for more than a year. Further, due to world developments of the past few weeks, many

observers hold that even further improvement in domestic tin reserves may reasonably be expected."

**GLASS CONTAINERS:** Manufacturers of glass containers claim ample capacity for possible defense needs, according to container association spokesmen. They pointed out that more glass containers were produced and shipped to packers in scores of industries during 1940 than ever before.

"In the new order created by the defense program," said one representative, "the glass industry is particularly fortunate, since its materials are procurable in abundant quantity within the borders of this country. Since glass is not listed as either a critical or strategic material, it may be called upon to replace those packaging materials which are so listed.

"Plant capacity in the industry is well beyond present production, and glass container manufacturers foresee no bottlenecks in supply. Present equipment could handle an increase of from 30 to 35 per cent without new construction of any kind, and an additional increase could be achieved within reasonable time by reopening existing plants not now in operation."

**TRANSPARENT MATERIALS** (P. M. Gilfillan, vice president, Shellmar Products Co.): "As a result of the complete control of aluminum in all forms by the OPM, we are being flooded with requests for packaging materials which can be substituted for metal foil. So far, we have developed several good substitutes, and we expect considerable volume from this source before this year is over.

"It is my opinion that just as the loss of sight results in advanced development of the other senses, so will the curtailment of certain materials, such as aluminum foil, result in the development of many new and interesting replacement materials which will remain for the benefit of the consumer long after the present emergency has passed.

"At the present time, we are printing and converting a great many types of materials into many forms of packages. The materials include transparent films

## HERE AND THERE AT 1941 PACKAGING EXPOSITION

1.—B. C. Lewis (right), sales manager, Peters Machinery Co., and Frank Kraus, draughtsman, demonstrate folding and closing machine used on lard and shortening containers. Four-pound containers are shown in the machine.

2.—Frank Fehr (left), Pliofilm export manager, and E. B. Brewster, manager of marketing and merchandising service, Goodyear Tire & Rubber Co., receive Pliofilm boutonnieres from Goodyear Pliofilm girl.

3.—William Winans (left), Armour and Company, gets first-hand information on Bunn tying machine from Mr. Bunn.

4.—Actual making of paper by hand was feature of Kalamazoo Vegetable Parchment Co. exhibit. Here Glenn Stewart (left), advertising manager, holds a sheet of the hand-made product while John Hanna (right), Chicago sales, watches A. Franklin, demonstrator, prepare another sample.

5.—Flanked by display of inner-lined lard cartons and a Roto-Seal assembling machine, which automatically sets up the flat-shipped containers, are (left to right) T. W. Ross, vice president, Interstate Folding Box Co., John E. Greenslade, Chicago representative, W. C. Hurd, Ohio, and Jack Herndon, Texas.

6.—Seven important trends in packaging were brought out by the exhibit of the Cellophane Division, E. I. Du Pont de Nemours & Co. Standing before a section of display are L. B. Steele (left), assistant director of sales, M. H. Wheat, assistant district manager, and E. E. Morgan, Chicago sales.

7.—Sylvania Industrial Corp. exhibit dramatized the wide application of Sylvania cellophane for foods, candies, wrappings, gift packaging and other uses. It was arranged by Miss F. T. Helmer, advertising manager of the company.

8.—Pictured at attractive exhibit of Hazel Atlas Glass Co. are (left to right) Jack Hendrickson, package designer, F. R. Walker and Tom Carnahan, both of the sales department.

9.—P. Meelfeld, advertising manager, Hinde & Dauch Paper Co., at company's exposition exhibit. He is examining "treasure chest" container produced by the company and used successfully last Christmas for ham gift package by Hygrade Food Products Corp.

10.—Conversing before colorful Armstrong Cork Co. display of glass containers, molded and metal caps and cork closures are (left to right) S. W. Menefee, jr., assistant manager, sales promotion and package merchandising department, H. C. Seaman, manager of glass division, and T. J. Ryan, sales.

11.—Owens-Illinois Glass Co. exhibit featured new trends in packaging as exemplified by company's products. New lightweight Duraglas containers were a center of interest. Owens-Illinois men in photo are J. J. Harris (left), director of metal research, and C. J. Mattincoe, Chicago office.

12.—General view of Celluloid Corp. exhibit, which showed the manifold packaging applications of Lumarith Protectoid.

13.—Shellmar Products Co.'s exposition display was a symphony of colors in printed cellulose wraps, decorations and packages. Here Bill Davis (left), assistant sales manager, and Harold Huse, Chicago representative, stand near center of display, which featured several of the company's triumphant entries in All-America package competition sponsored by Modern Packaging Magazine.

of all types, glassine, parchment, paper, boxboard and others. Up to this time, we have no reason to suspect that any of these materials will be difficult to procure."

Substitutions of packaging materials made necessary under a war economy in Germany and Great Britain were summarized by Ben Nash, president of Ben Nash, Inc., New York City, who pre-

sided at the symposium on national defense packaging requirements.

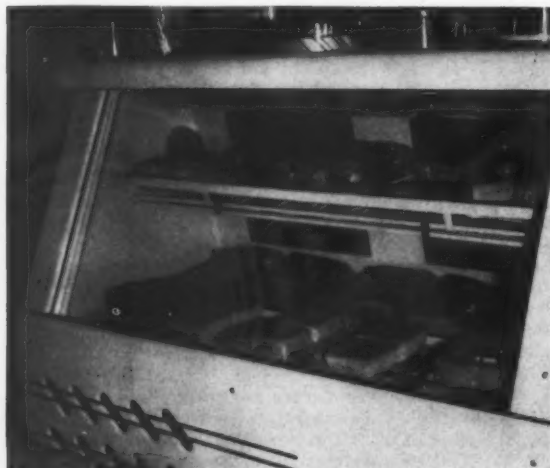
"Since Germany uses cans for a major part of its packaging, we find something like this," stated Mr. Nash. "Tinned metal containers are being substituted by untinned sheet covered with a synthetic resin lacquer, and by glass and impregnated cardboard. Aluminum collapsible tubes are being replaced by plastics and impregnated cardboard."

He described present packaging in England as characterized by "rigid economies in the use of paper and boxboard, restriction of metal containers, total loss of aluminum to the packaging industry, production of plastic containers from stock molds only, and a boom in pottery containers." The glass industry, he said, was unable to cope with demand.

I. M. Sieff, vice chairman of Marks & Spencer, Ltd., London retail chain, gave a more intimate view of Great Britain's packaging restrictions.

"The government has issued strict orders concerning paper control," he said. "For example, no advertising matter may be placed inside wrappings, cartons or containers, and no article retailed may be wrapped or packed with

(Continued on page 42.)



### MEAT PRODUCTS IN EXHIBIT

Meat loaves, butts, bacon, scrapple, mush, dried beef and sausage were among the items which, packaged in Lumarith Protectoid, were included in this packaging exposition display staged by Celluloid Corp. D. S. Hopping, director of sales, and E. Ward, general sales manager, were among the company executives on hand at the attractive display, which featured varied uses of this packaging material.





# THREE THINGS to look for when choosing your Truck Insulation



*The new Dry-Zero Bound-Batt is available in rolls which can be cut on the job as needed. Bound-Batt can also be furnished cut to size, either with or without sealing flange.*

If you want to get the most out of your truck insulation, be sure it has **HIGH EFFICIENCY, LONG LIFE, and LIGHT WEIGHT.** Dry-Zero Insulation gives you not just one of these essentials, but *all three!* That's why it is used in three out of every four insulated trucks.

**1 HIGH EFFICIENCY** Dry-Zero Insulation is the most efficient commercial insulant known ("k" factor of 0.24, as established by impartial authorities). It is made of Java-grown Ceiba fibres, "grained" by a patented process which greatly increases its thermal efficiency.

**2 LONG LIFE** Properly installed, Dry-Zero Insulation retains its heat-stopping ability for the life of one body after another. It does *not* gradually soak up moisture, but remains efficient throughout its entire life. It is by nature water repellent (non-hygroscopic) and neither absorbs moisture nor draws and holds it by capillary attraction. What's more, Dry-Zero Insulation is unique in its freedom from settling, disintegrating, rotting, and odor absorption.

**3 LIGHT WEIGHT** In its new Bound-Batt form, Dry-Zero Insulation weighs only 1½ ounces per board foot. This is only one-seventh as much as commercial corkboard. For information write, Dry-Zero Corporation, 222 North Bank Drive, Chicago; or 60 East 42nd St., New York.

*Below—Two inches of Dry-Zero Insulation are used throughout in this body built by the Maremont Manufacturing Company, Chicago.*

3 OUT OF EVERY 4 INSULATED TRUCKS USE  
**DRY-ZERO**  
**INSULATION**





# Personal Responsibility is Basis of Eckrich Truck, Plant Safety Program

## SAFETY ACHIEVEMENTS

*AN ADDRESS delivered by Eber S. Lusk, director of safety and personnel, Peter Eckrich & Sons, Inc., Kalamazoo, Mich., at the commercial vehicle session of the twenty-ninth annual Safety Congress at Chicago. Mr. Lusk tells how the firm's safety program operates and the results achieved from it.*

**I**N THE main, all businesses have similar basic safety problems and in our own company's business of manufacturing and distributing a million pounds of sausage products a month we have found "the responsibility for safety" is the personal responsibility of each individual worker, no matter what his job may be. And each worker is ever mindful of that fact!

From the very moment a man is interviewed for a job he is trained to make safety his personal responsibility. Before he goes to the company physician for his pre-employment physical check-up, before he is given his first job assignment, before he can be fitted for his safety shoes and other safety equipment, before he has completed his probationary or trial period of employment, his mental attitude toward his job enables him to know that his permanency, his success and his happiness are assured only as long as he respects and observes the common sense rights and privileges of safe workers in his department—himself included.

### Personnel Records Help

All the while remembering that management's job is one of administrative education, we have found that the safe worker is rewarded and receives living benefits in true ratio in the interest he derives from his individual investment in safety principles. When an injury occurs to one of our plant workers, or when one of our drivers is involved in a traffic incident, the individual employee knows that it is his personal responsibility to report the facts—freely, honestly and impartially. He knows that management will get the facts. Consequently, he voluntarily sets in motion the fact-finding machinery first to save himself the need of remembering warmed-over information.

We have found that up-to-date personnel records, simplified to the degree that only the essentially relevant facts

are available for reference, is a big help in the final analysis of unsafe practices. Without that human factor in accidents we feel that there would be little need for personnel records as integral part of our safety program. So, we keep personnel-safety records because we need safe workers. And the nature of the records themselves is determined by the kind of the job in which the worker is engaged.

For example, through the cooperation of our auto-maintenance, shipping room and sales department workers we obtain individual truck reports. These report forms are padded in duplicate and carried in a metal clip inside each cab. Each report is made out by our driver salesman and is checked for "grief" or irregularities by a garage mechanic and any troubles noted are corrected before the report is sent in.

Maintenance costs, daily mileage and corrected troubles all are tabulated in turn for accounting and other record purposes. Vehicle accident report forms and not-at-fault witness cards are carried in each cab ready for use. Here again the individual driver is strictly accountable for reporting details on every traffic incident, whether it be a dented fender of "unknown" origin or an accident of a serious nature. And each incident, whether an accident or not, is reviewed within 24 hours by the

(Continued on page 48.)

### TRUCKS FOR EVERY PURPOSE

● Streamlined and modern in every detail, the accompanying illustration shows eight of the 108 regular models now in production by Mack Trucks, Inc., for 1941. Some of the popular models being tractor.

- 1.—Refrigerated A. & P. meat service unit used by the meat packing industry are featured.
- 2.—Poultry firm's truck is designed for large loads and distance hauling.
- 3.—Arbogast & Bastian Co. uses the latest in a streamlined packer truck body.
- 4.—Mack's popular low priced model EE in action for Charles Trautman Co., wholesalers.
- 5.—One of the smallest and lowest priced model offered to packers is employed by Ritter's of Boyertown, Pa.
- 6.—A sturdy truck for pickup and deliveries in local areas.
- 7.—Model EEU as used by M. Buchsbaum & Sons, is popular with meat packers.
- 8.—One of Mack's larger cab-over-engine models is used for heavy hauling by Figge & Hutwelker Co.



## Congress Approves Navy Use of Argentine Beef

The way was cleared late this week for the purchase of 20 million lbs. of Argentine canned beef by the U. S. Navy and Army when the Senate approved a compromise amendment to the naval appropriation bill. A Senate-House conference committee adjusting differences on the measure had retained the principle of a Senate amendment permitting the purchase of such foreign product when domestic canned meat of comparable quality is not available at reasonable prices.

F. E. Mollin, secretary of the American National Live Stock Association, emphasized recently that the association, in agreeing to permit the buying of Argentine canned beef, obtained more concessions for the livestock industry than it granted. Assurances were received from government officials that the Army and Navy are not interested in buying any other foreign meat products, and that no move is being made for ratification of the Argentine sanitary convention permitting the importation of dressed beef and lamb.

Mr. Mollin pointed out that the Army Quartermaster Corps and the OPM made other concessions by liberalizing their meat buying methods so as to take in a wider range of carcass grades and weights.

## Bill Introduced to Halt Direct Livestock Buying

Under a bill introduced in the Senate (S 1199) packers could no longer buy their livestock direct but would be forced to purchase it at posted stockyards operating under the supervision of the Secretary of Agriculture. Yards would be eligible for posting as slaughter livestock markets if located within three miles of a meat packing plant.

The bill, which would amend the Packers and Stock Yards Act of 1921, was introduced by Senator Gillette of Iowa and is being supported by the United States Livestock Association. It would require every packer doing an interstate business to purchase all of his slaughter requirements on markets coming under supervision of the act.

The amendments would not require the posting by the Secretary of Agriculture of any stock yard or holding pen for livestock at which a packer or packers do not, directly or indirectly, purchase livestock for slaughter, and where only stockers and feeders, not suitable for immediate slaughter, are handled.

"The proposed changes would hold duplication of effort, waste and overhead at a minimum by relieving the existing top-heavy situation in the stockman's market structure," President D. M. Hildebrand of the livestock association stated recently. "At the same time, there is nothing in the amendments to ban or prevent the operation of auction sale rings."

## LABELING REGULATIONS

Industry committees have been conferring with officials of the Bureau of Animal Industry, U. S. Department of Agriculture, on possible changes or clarification in the marking and labeling regulations recently issued by the bureau in Amendment 15 to B.A.I. Order 211, Revised. As yet there is no definite information on the results of these conferences.

## Split Regulation of Hours of Truck Loaders, Helpers

The possibility of an appeal to the courts for clarification of the jurisdictional situation between the Interstate Commerce Commission and the Wage and Hour Division with respect to truck drivers' helpers, mechanics and loaders for private motor carriers (including meat packers operating trucks interstate) was hinted in a recent statement issued by the Wage and Hour Division.

The ICC recently decided that it could regulate the hours of service of such employees in an opinion in Ex Parte MC-2 and MC-3; however, it has not determined what regulations should be prescribed for these workers.

The division's statement follows:

"While the Interstate Commerce Commission has found that mechanics, loaders, and drivers' helpers employed by common, contract and private motor carriers affect the safety of operation of motor vehicles, General Philip B. Fleming, Administrator of the Wage and Hour Division, said today that the courts may well agree with the view previously expressed by the Wage and Hour Division that the exemption of these workers from the 40-hour workweek of the Wage and Hour Law does not become operative until the ICC begins actual regulation of their hours of service."

## MEAT TRADE IN APRIL

Improved demand and a greater supply of most classes and grades of meat during March than during the preceding month featured the livestock and meat trade during the last month, according to a review issued by the American Meat Institute.

Meat supplies, with the exception of veal, also were somewhat more plentiful in March this year than during the same month last year and greater than the average for March during the ten-year period, 1931-40. The increased supply of meat resulted from slightly increased marketings in March as compared with February. Livestock marketings, with the exception of lambs, were not greatly different from those in March last year, cattle being somewhat more plentiful in number, whereas calves and hogs were somewhat fewer. Lamb marketings, however, were estimated at approximately 10 per cent higher than last year.

## Changes Suggested in Jobless Compensation

Several changes designed to remove the deficiencies inherent in a state unemployment compensation system are advocated by George Bigge, a member of the U. S. Social Security Board. In some states the funds are insufficient to provide for adequate benefit payments and in others large reserves are being accumulated. Changes proposed by Mr. Bigge are not put forward as recommendations of the board. His suggestions include:

1.—A reduction from 2.7 per cent to 2 per cent in the credit against the federal tax for taxes paid into a state fund.

2.—Benefit payments by a state in excess of the amount covered by a 2 per cent levy should be borne by the federal government to the extent of 75 per cent and by the state to the extent of 25 per cent.

3.—In order for a credit to be allowed against the federal tax for an amount paid into the state fund there should be a requirement that the state law provide certain minimum standard benefits.

At the present time five states have insufficient revenues from the payroll tax to meet benefit payments. If proposed minimum standards of benefits are adopted, it is expected that there would be an insufficiency of funds in fifteen states. Federal reinsurance to the extent of 75 per cent of benefit payments in excess of 2 per cent of the taxable payrolls is an essential part of the suggested program.

Many observers see the experience rating system, which is now in operation in most of the states, jeopardized. A program for what amounts to a state rating system is being advocated. Under such a program a state would be permitted to reduce the tax of all employers within the state, without regard to the experience rating of the individual employer, to 1 per cent, for example, if that is all the tax revenues needed by the state to pay benefits. Certification by the state that the employer had paid the 1 per cent tax as required by state law would permit the employer to take a credit of 2 per cent against his federal tax.

## DEMAND FACTORS IMPROVE

Factors underlying consumer demand for meat showed further improvement in February. Although the Federal Reserve Board's adjusted index of factory employment (1923-25=100) rose only fractionally to 118.4 for the month, large employment gains were recorded in the defense industries. Payroll increases were larger than those for employment, a rise of 2 per cent in the index for total factory employment in February being accompanied by a 5 per cent gain in the payroll index.

As a result there was a further rise in the adjusted index of income payments (1929=100) in February to 96.8 from 96.3 in the preceding month.



One of the intermediate models in the great line of Mack trucks

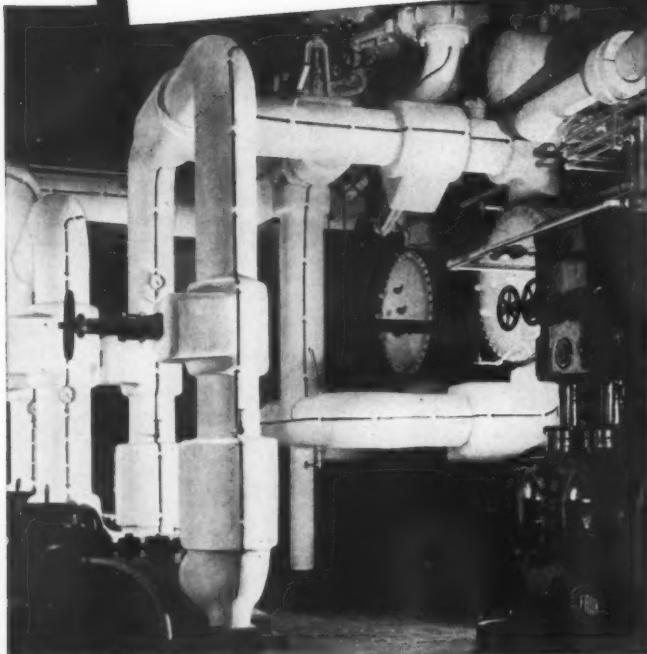
## MACK TRUCKS

One to 45 Tons and all "Heavy Duty". Gasoline or Diesel.

Chassis prices now start at \$625.



cork or ~~equal~~  
has no equal!



**Here's why CORK insulation should be your unqualified choice for all low temperature work!**

IT'S no exaggeration to say, "Cork has no equal." Facts bear out this statement. Of all the available low temperature insulating materials, none can match Cork's unique performance record. Make your own comparisons with any substitute. Check low thermal conductivity. Check all-important moisture-resistance. And check durability, weight, strength, fire-resistance, and rigidity. You'll find no other material that can equal Cork in *all* these vital qualities!

You will, however, find *all* vital insulation qualities in Armstrong's Corkboard and Cork Covering! Both are made of genuine cork. Hence both provide lasting, effective barriers to the passage of heat . . . both save costly refrigeration . . . and both are highly resistant to moisture! You can depend on them for years of efficient, money-saving service.

Armstrong's Cork Covering is made in sizes and shapes to fit accurately any pipe and fitting, and in thicknesses to meet any low temperature requirement. Corkboard is available in sizes 12" x 36", 18" x 36", 24" x 36" and in thicknesses from one to six inches.

Next time you need efficient, lasting insulation, be sure to choose genuine CORK. Experienced Armstrong engineers are available to help you plan and install Armstrong's Corkboard and Cork Covering for maximum operating economy. Get all the facts. Write now to Armstrong Cork Company, Building Materials Division, 952 Concord Street, Lancaster, Pennsylvania.



(Top)—COLD LINES for cooling and air conditioning the new Bankers Life Building, Des Moines, Iowa, have the lasting protection of Armstrong's Cork Covering. Walls and roof of the building are insulated with Armstrong's Corkboard. Architects: Tinsley, McBroom and Higgins. Air Conditioning Engineer: Charles S. Leopold, Philadelphia, Pa.

(Bottom)—LARGE QUANTITIES of quick-frozen foods are held safely at zero, or colder, in this corkboard-insulated room of E. B. Gale, Inc., Binghamton, New York. Architect: A. G. Sennewald. Engineer: G. H. Dyke.

## ARMSTRONG'S CORK INSULATION

CORKBOARD for Cold Rooms . . . CORK COVERING for Cold Lines

# Up and down the MEAT TRAIL

## Pinkerton to Coordinate

### AMI Advertising Program

D. V. Pinkerton has been appointed to coordinate the national advertising and merchandising program of the American Meat Institute,



D. PINKERTON

Mr. Pinkerton did special work with various food accounts on food merchandising problems.

Previous to his connection with *Good Housekeeping*, Mr. Pinkerton had a varied experience in advertising and promotional work in several industries, principally the paper industry, knitting industry, and grocery trade. Through his former associations, Mr. Pinkerton has developed a broad acquaintance in the food and grocery field throughout the country.

## 32 Morrell Veterans Retire Under Newly Adopted Plan

Thirty-two employees of John Morrell & Co.—the first to enjoy the benefits of the company's new retirement income plan—left their work at the Ottumwa plant on March 29 and began to get a taste of real leisure. In announcing their retirement, T. Henry Foster, president of the company, said that the men would be honored guests of the Morrell club at a dinner at the Hotel Ottumwa on April 8, when he will present each with a gift from the company.

As a group, the men have averaged almost 20 years with Morrell. Their individual records range from more than 50 years' service by Mike Moffit to the 12 years of Jesse Harlan, youngest veteran in point of service. All but three—J. A. Long, D. W. Dunton and Albert Campbell—are expected to attend the dinner. The three veterans mentioned will be honored by officials of the company at Morrell branch houses in Philadelphia, Los Angeles and Memphis.

The Morrell retirement income plan, put in effect on February 1, is a contributory plan to which both employer

and employee contribute. In the case of these men, however, the company, at no cost to the employee, is purchasing past benefits in recognition of their years of faithful service for the midwestern packing company.

## Purchase Keefe Plant

Howard Fleeson, referee in bankruptcy, recently approved the sale of the Keefe Packing Co., Arkansas City, Kans., to the Maurer Packing Co., Kansas City, Kans., for \$15,000. The Maurer offer was accepted by the bankruptcy court after a bid of \$11,300, made by Kenneth Stanley of Arkansas City, was rejected. Purchase price was for the plant, physical equipment and other property of the Keefe firm, which has been operating in a limited way under a trustee for several months. Only items not transferred, according to Mr. Fleeson, were processed meats on hand, accounts receivable and insurance policies held by the concern.

## Canning Facilities Enlarged

Beavers Packing Co., Newman, Ga., is putting the finishing touches on a new addition to its meat canning plant. The new unit, according to J. A. Beavers, manager, will be used for canning corned beef hash, Brunswick stew, sausage and other meat products. Founded in September, 1938, the plant now employs about 40 workers. About ten additional employees will be needed to operate the enlarged canning facilities.



## HEADS CASING SECTION OF FUND

Edward H. Oppenheimer, general manager of New York branch, Oppenheimer Casing Co., has been reappointed chairman of the casing section of the Greater New York Fund. Contributions of the industry last year amounted to more than \$2,000.

## Personalities and Events Of the Week

P. L. Robertson, who has served as eastern regional manager for Kingan & Co., Indianapolis, has been appointed head of the company's beef, veal and lamb division, succeeding the late D. W. Allerdice, according to an announcement by Howard C. Greer, vice president. Mr. Allerdice died several weeks ago following a tragic home fire which also took the lives of his wife and youngest son.

C. T. Roach, manager for the Clarksdale, Miss., branch of Swift & Company, left on March 28 to take up his duties as manager for the company at New Orleans. He was succeeded at Clarksdale by N. F. Fields of Greenwood, Miss., who managed the office there for many years.

Oscar F. Mayer, pioneer Chicago packer, celebrated his eighty-second birthday at the Chicago plant of Oscar Mayer & Co. this week. Mr. Mayer, who is now chairman of the board, received flowers and other presents. Born in Bavaria, he came to America in 1871, establishing his packing business in 1878.

Col. E. N. Wentworth, head of Armour's livestock bureau, and John Moninger, American Meat Institute, were among those addressing the annual convention of the New Mexico Cattle Growers' Association at Albuquerque, N. Mex., late last month. F. E. Mollin, secretary of the American National Livestock Association, spoke on "Beef in the Defense Program."

Dr. A. W. Ralston, chemist, who has been affiliated with Armour and Company since 1927, spoke on the derivation of chemicals from fats at a meeting of the Chemists' club, New York City, on April 4. Dr. Ralston, who has done outstanding work on developing new chemicals from fats, described how fatty acids obtained from fats and oils can be used as reactants in a wide variety of chemical syntheses. He is a member of the Chicago section of the American Chemical Society.

F. R. Davies, traveler for Swift Canadian Co. until his retirement a few years ago, died on March 18 in a Montreal hospital at the age of 64. He was a noted soccer enthusiast and at one time a prominent player with Montreal clubs, as well as vice president of the Dominion Football Association.

A fleet of new delivery trucks, including four Whites, two Fords and four Internationals, was placed in service recently by Fried & Reinman Packing Co., Pittsburgh, Pa. The vehicles,

painted bright red, are decorated with gold letters edged in blue.

New Jersey plants of Armour and Company, Cudahy Packing Co. and United Pure Meat Products, Inc., were among the certificate winners in the thirteenth annual New Jersey statewide interplant safety contest, results of which were recently announced.

S. B. Chosky, manager, Keystone Provision Co., Pittsburgh, Pa., reports that increased business has compelled him to add additional space to his meat cooler.

D. B. Hope has been made manager of the Chester, S. C., branch of Swift & Company. He succeeds C. B. Rogers, who was transferred to Spartanburg.

Lawrence B. Otto, 79, a wholesale and retail meat dealer in Tacoma, Wash., for 50 years, passed away on March 22 at his home. For six years he was head of the Imperial Packing Co., a wholesale meat concern.

American Packing & Provision Co., Ogden, Utah, plans to erect an \$11,000 unit to include a hide cellar and house dry rendering equipment, according to an announcement by E. W. Fallentine, manager. Equipment for the plant will cost another \$20,000, Mr. Fallentine said. Daily payroll of the concern amounts to \$1,336.66.

Atwood Packing Co., Atwood, Kans., is opening a locker plant equipped with 125 lockers of 300-lb. capacity. Refrigeration for the plant will be supplied by Frigidaire equipment.

"I will have to chloroform you to knock you out, but you'll be all right," said one of the two masked robbers who recently broke into the home of Lenroe Keeton, manager of the Keeton Packing Co., Lubbock, Tex. After Mr. Keeton and his wife lost consciousness, the pair ransacked the residence and drove to the packing company, where they forced employees into a tool room, opened the safe and made off with \$618.43. One of the thieves carried a revolver and the other was armed with a rifle.

G. L. Childress, general manager of the Houston Packing Co., Houston, Tex., was named to the board of managers of the Houston exposition and convention hall recently by Neal Pickett, mayor. The board had been inactive for the past two years.

The firm of Main Provisions, Inc., has been incorporated by Irving H. Kaplan to deal in meat products at 11 W. 42d st., New York City.

City council of Rochester, N. Y., has adopted an ordinance calling for a \$100 annual license fee for slaughterhouses and inspection fees for cattle, calves, lambs and other meat animals. County-wide in its application, the new provision becomes effective on May 1.

Jake Lissner, southwestern representative for the Globe Co., was in Chicago this week to look over the company's Roto-Cut production line and view progress being made on other meat industry equipment.

Jack Straus, branch manager of

## CENTURY OF SERVICE

Employees and officers of the Cincinnati Butchers' Supply Co. will fete Joseph Suddendorf (left) and Albert Johnson on April 5 in honor of their combined 100-year service record with the company. Both men are still active at the "Boss" plant. Mr. Johnson started to work for the company in January, 1886; Mr. Suddendorf's term of service began in July, 1896.



Jacob E. Decker & Sons at San Antonio, Tex., was recently appointed local chairman for the American Meat Institute.

Starting in a smokehouse and spreading to the sausage room, fire caused damage estimated at \$500 at the plant of the Farr Meat Co., Oregon City, Ore., recently.

Construction has started on a new storage plant and office building for Swift & Company at Larue ave. and Luttrell st., Knoxville, Tenn.

Ernest Villeneuve, operator of a meat and grocery business in Suncook, N. H., for the past six years, has taken over the Lussier Beef Co., Manchester, N. H. A native of Canada, Mr. Villeneuve has lived in the United States since 1918.

F. D. Warner, fresh and smoked sausage department, Armour and Company, Chicago, was a visitor to New York during the past week.

Samuel Grow, manager, casing department, Rath Packing Co., Waterloo, Ia., was in the East last week and visited with O. E. Dunkerton, manager of the New York plant.

The Tanners Council of America held its annual two-day spring convention at the Waldorf-Astoria hotel, New York, last week.

Richard G. Utley, an employee of the Cudahy Packing Co. at Memphis, Tenn., died of an intestinal ailment at Baptist hospital on March 27. He was 25 years old.

Ye Olde New York branch and the Washington Heights-Bronx branch of the New York State Association of Retail Meat Dealers, Inc., collaborated in staging a mass meeting on April 2. Retailers, wholesalers, and jobbers in meats and meat products were invited to attend to register protest against the compulsory meat grading bill being considered by the city council of New York City. Principal speaker was Harold L. Woodruff.

J. A. Liston, dairy and poultry department, Swift & Company, Chicago, spent a few days in New York City last week.

Government buying, hints and announcements kept the Chicago provision trade on pins and needles this week.

## ANZAC MEAT SUPPLIES

The governments of both Australia and New Zealand are taking measures to avoid a surplus of meat, due to heavy curtailment of the United Kingdom's normal purchases in 1941, as a result of restricted shipping space. Among the steps being considered are the provision of increased storage space, adoption of new cutting and packing methods to save shipping space, development of new export outlets to the Far East, and expansion of the domestic meat canning industry.

Livestock numbers in Australia during 1940, according to a report to the U. S. Office of Foreign Agricultural Relations, totaled 13,100,000 cattle, 1,364,000 hogs and 116,500,000 sheep. In New Zealand, livestock numbers totaled 4,533,000 cattle, 714,000 hogs and 31,063,000 sheep. The greatest percentage of increase in both Australia and New Zealand was in hogs.

Slaughter for export in New Zealand during the 1940-41 season totaled 5,546,000 freight carcasses, an increase of 17.1 per cent over the corresponding period in 1939-40. Lamb slaughter increased 17.2 per cent, pork, 25.6 per cent and beef, 14.6 per cent during the 1940 season.

## IDEAL DOG FOOD CAMPAIGN

Ideal dog food, a product of Wilson & Co., will be supported this spring and summer with the largest and most comprehensive national advertising campaign in its history, the company announces. Keynoted by a full page, four-color advertisement in the April 26 issue of *The Saturday Evening Post*, the campaign will continue with insertions in that magazine and in *Life* magazine, with ads alternating each week. To obtain new users, the Ideal dog food premium plan will be augmented with a special offer in the form of a new Scizz-Set, consisting of two pairs of scissors in a leatherette case. The offer will be publicized in 144 daily newspapers and over 16 radio stations throughout the country.





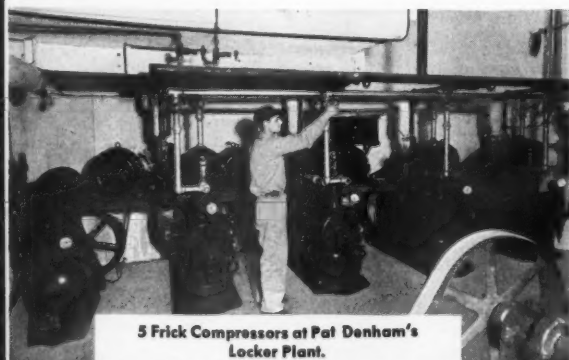
Main Cooler at Pat Denham's Locker Plant, Okla. City.



Ice-making Tank at Pat Denham's



Some of the 5000 Lockers Ultimately to be Installed



5 Frick Compressors at Pat Denham's Locker Plant.

DEPENDABLE REFRIGERATION SINCE 1882  
**FRICK CO.**  
 WAYNESBORO, PENNA. U.S.A.

Delivers a manifold service in thousands of plants related to the meat industry—in addition to playing an indispensable part in packing houses since the 1880's.

The locker plant of Pat Denham, at Oklahoma City, is typical. Ultimately to have 5000 compartments, this plant has separate spaces for meat chilling, quick freezing, storage in lockers, and making ice. Five Frick ammonia compressors one of them a booster, carry the cooling load in steps easy for the gas-engine-driven generators to handle.

You get skilled engineering and dependable equipment when you specify Frick Refrigeration. Branch Offices and Distributors in principal cities everywhere. Write for literature and estimates.



So that your Food Products will taste the same in June as in January

Spices from the Orient—precious as rubies in Marco Polo's day—but for modern food manufacturers the use of MM & R SPICE OILS is a more practical and more economical way to assure uniformity of seasoning, quality and flavor.

MM & R SPICE OILS ARE MORE PRACTICAL because they permit an even distribution of flavor. Then, too, with these oils there is no danger of moulding, no introduction of enzymes and no color disturbance.

**MM & R ESSENTIAL  
 SPICE OILS —  
 FLAVORS . . . . .**

and Certified Liquid Food Colors

**FOR ALL FOODS**

MM & R SPICE OILS ARE MORE ECONOMICAL because, briefly, it actually costs less to flavor with essential oils.

If your goal is a product that tastes the same in June as in January, try flavoring it with MM & R SPICE OILS.

• Write today for your free copy of our interesting book—  
 "Table of Spice Oil Equivalents."

**MAGNUS, MABEE & REYNARD, INC.**  
 QUALITY ESSENTIAL OILS. CONCENTRATED FLAVORS SINCE 1895  
 16 DESERRES ST. NEW YORK, N. Y.

CHICAGO: 180 N. Wacker Dr.

CANADA: Richardson Agencies, Ltd., Toronto

# WARNSMAN ENGINEERED FOR GREATER ECONOMY



WARNSMAN REFRIGERATOR TRUCK BODIES are designed and soundly built to your specifications . . . *engineered for your greater economy!* WARNSMAN mechanically refrigerated truck bodies are dry, sanitary and maintain uniformly low tem-

peratures at all times . . . improve delivery service, lower delivery costs and cut your maintenance costs. Check your 1941 truck body needs now. Then come to WARNSMAN for your greatest dollar value in refrigerated truck bodies.

## THE WARNSMAN-FORTNEY BODY CO.

Transport Refrigeration Engineers

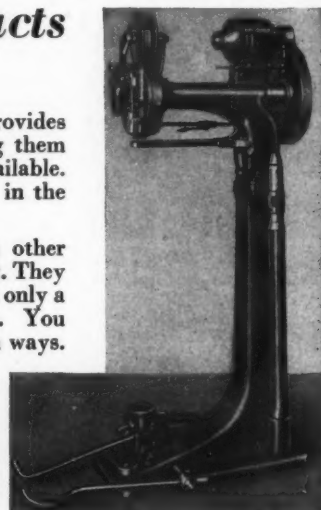


4413 Train Ave., Cleveland, Ohio

## BLISS BOXES *Protect Your Products* *When Out of Your Control*

Packers ship their fresh and smoked meats, pork loins, dressed poultry, lard, butterine and similar products in Bliss Boxes for these reasons:

- 1 Bliss Box Construction provides maximum strength, making them the safest fibre containers available. They deliver their contents in the best possible condition.
- 2 Bliss Boxes cost less than other types, and are light in weight. They come to you flat and require only a minimum of storage space. You save on freight charges both ways.
- 3 They are easy to assemble on the BLISS HEAVY DUTY BOX STITCHER.
- 4 After filling, they are quickly and securely sealed with the BLISS POWER LIFT TOP STITCHER.



These two BLISS Stitchers, both equipped with the Bliss Heavy Duty Stitcher Head, are the fastest, most durable and practical machines for assembling and sealing Bliss Boxes. Hundreds of packers are now users of Bliss Stitchers for assembling and sealing their shipping containers.

## DEXTER FOLDER COMPANY

330 West 42nd St., New York

Chicago, 117 W. Harrison St.  
Boston, 185 Summer St.

Dallas, J. E. Carter  
5241 Bonita Ave.

Philadelphia, 5th & Chestnut Sts.  
Cincinnati, 3441 St. Johns Place

# Temperature-Humidity for All Departments

**I**DEAL temperatures and relative humidities for meat plant chill rooms, coolers and processing departments are given in the table below. The data will be of interest to packers and sausage manufacturers generally, and are presented in this form so that the information can be filed for future reference.

Cooler and temperature men can be taught how to use a sling psychrometer and how to determine relative humidities from the wet bulb and dry bulb readings. The table at right makes it easy to calculate relative humidities from data collected by cooler and temperature men.

**HANDY RELATIVE HUMIDITY TABLE**

Dry Bulb Degs. F.	Wet Bulb Depression—Degs. F							
	1	2	3	4	5	6	7	8
	Percentage of Relative Humidity							
32	89	79	69	59	49	39	30	20
35	91	81	72	63	54	45	36	27
40	92	83	75	68	60	52	45	37
45	93	86	78	71	64	57	51	44
50	93	87	80	74	67	61	55	49
55	94	88	82	76	70	65	59	54
60	94	89	83	78	73	68	63	58

PLANT DEPT.	TEMP. DEGS. F.	REL. HUM. PER CENT.	CONDITIONS DESIRED
Killing Floors	85 to 65	60 to 20	Comfort of workers and prevention of condensation on walls and ceiling.
Carcass Chill Rooms	32 to 40	90	Quick chilling required. Rapid air movement will not cause undue shrink to hot carcasses.
Carcass Holding Coolers	34 to 36	95 to 90	Air circulation limited to that required to maintain uniform temperature.
Cutting Room	55	35 to 40	Dew point temperature of room is held below temperature of entering product to prevent condensation on meats.
Curing Cellar	34 to 40	—	Air movement must be sufficient to maintain a uniform temperature.
Sharp Freezer	-10 to -50	95 to 100	Uniform air movement very important here.
Storage Freezer	10 to 20	85 to 100	Uniform air movement required. Relative humidity should be held as high as possible.
Smoked Meat Hanging Room	60 to 65	75 to 80	Meats should be chilled quickly to reduce fat drip. Humidity should be high enough to hold shrink to a minimum.
Sausage Trimming Room	35 to 38	85 to 90	Dew point temperature of air should be below temperature of product. Humidity must be high enough to prevent shrink.
Sausage Meat Cooler	35 to 38	80 to 85	Humidity must not be so high that salt in product will extract moisture from air. Condensation on walls and ceiling should be prevented by proper air movement.
Sausage Manufacturing Room	55 to 60	40	High humidity not required. Air movement should be sufficient to dry floors and equipment quickly after clean-up.
Sausage Pre-chill Room	40 to 42	90 to 95	Product should be chilled quickly.
Sausage Storage and Packing	40 to 50	85	Uniform temperature and air movement required.
Sausage Drying Room	55	70	There should be no mold growth and no case hardening. Uniform temperature and air movement required.
Offal Cooler	34 to 36	90 to 95	Rapid circulation of humid air required.
Bacon Slicing	55	35 to 40	Dew point temperature of air should be held below temperature of product to prevent condensation on slices.
Beef Aging	34 to 36	80 to 90	Mold, shrink and discoloration must be held to a minimum.
Shipping Cooler	40 to 55	85 to 50	Dew point temperature of air should be held below temperature of coldest product brought into room.
Loading Dock	40 to 55	85 to 50	Dew point temperature of air should be held below temperature of coldest product brought into room.



## Why Control of Dew Point Temperature Is Necessary

One function of air conditioning equipment in pork cutting rooms, bacon slicing rooms, packing and shipping coolers and on loading docks is to maintain the dew point temperature of the air below the temperature of the cold product brought into the conditioned space.

Air at any temperature can hold a definite maximum weight of water vapor; the higher the temperature of the air, the greater is the weight of water it will hold. For example, if air at 50 degs. F., containing the maximum amount of water vapor, is cooled to 40 degs. F., the surplus water which it is incapable of holding at this latter temperature will be deposited as dew or fog.

If a beef quarter with a temperature of 35 degs. F. is brought to a loading dock where the temperature of the air is 50 or 55 degs. F., the film of air next to the cold surface of the meat will be cooled to approximately 35 degs. F., and will give up its surplus moisture at this latter temperature. This moisture will be deposited on the meat.

One objection to condensation on meat products is that the moisture is favorable for the growth of mold and slime. Another is that the temperature of the surface of the meat is raised. One thousand B.t.u.'s enter a product for each

pint of moisture vapor condensed on it. The same amount of heat could be imparted to a product by means of air alone, only if 54,000 cu.ft. of air were cooled 1 deg. F. by the product.

When products with a film of moisture are packed in a container, white spots may develop where the pieces make contact, and eye and appetite appeal will be lost. Temperatures in the locations cited are of some importance, of course, but much of the advantage of air conditioning is lost if the proper dew point temperature is not maintained.

## PERISHABLE FREIGHT HEARING

Refrigeration charges from Missouri to interstate points, similar charges from Arkansas to interstate points and modified refrigeration service and charges, California to interstate points, will be among the topics considered at a shippers' public hearing of the Perishable Freight Committee on April 15 at 10 a. m., in the Union Station bldg., Chicago.

## CHAIN STORE SALES

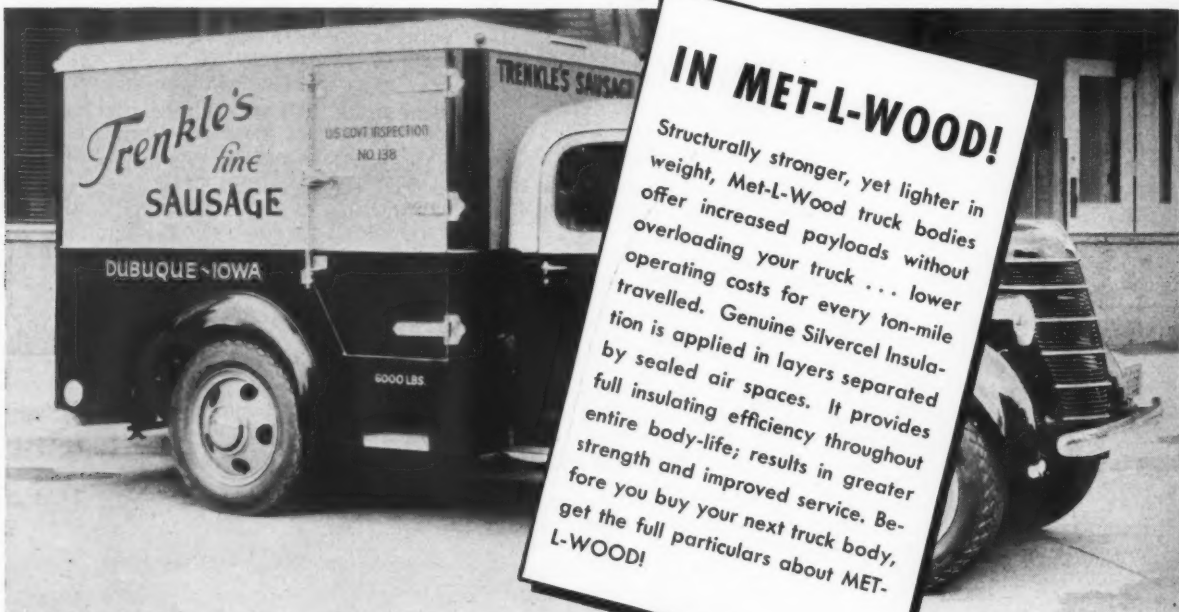
An increase of 12 per cent in sales is reported by Kroger Grocery and Baking Co. for the four-week period ending March 22. Total sales amounted to \$22,023,511 compared with \$19,669,574 in the corresponding period last year.

## PACKER AND FOOD STOCKS

Price range of listed stocks based on the last sales recorded during the week ended April 2:

	—Week ended Apr. 2—		Mar. 26
	High	Low	Close
Amal. Leather...	1	1	1
Do. Pfd.			11%
Amer. H. & L.	8%	3%	3%
Do. Pfd.			20
Amer. Stores...	11	10%	10%
Armour Ill.	4%	4%	4%
Do. Pr. Pfd.	54	53%	54
Do. Pfd.			60
Do. Del. Pfd.	110%	110%	110%
Beechnut Pack...	118	118	119
Boback, H. C.			1%
Do. Pfd.			21
Chick. Co. Oil.	12%	12%	12%
Childs Co.	1%	1%	1%
Cudahy Pack...	14	14	13%
Do. Pfd.	92	92	91%
First Nat. Strs.	35%	35%	36%
Gen. Foods...	36%	35%	36%
Do. Pfd.	114	114	114
Glidden Co.	13%	13%	13%
Do. Pfd.	43	43	41%
Gobel Co.	1%	1%	1%
Gr. A. & P.	98	97	100
Do. Pfd.	131	131	131%
Hormel, G. A.			33%
Hygrade Food...			1%
Kroger G. & B.	25%	25%	25%
Libby McNeill.	5%	5%	5%
Mickelberry Co.	5	5	5
M. & H. Pfd.	13	13	12%
Morrell & Co.			38%
Nat. Tea...	4%	4%	4%
Proc. & Gamb.	55%	55	55%
Do. Pr. Pfd.	118	118	116%
Rath Pack...			50
Safeway Strs.	37%	37%	38%
Do. 5% Pfd.	111%	111%	111%
Stahl Meyer.			1
Swift & Co.	22	21%	22
Do. Intl.	18%	18%	18%
Trunz Pork...			8%
U. S. Leather...	4	4	4
Do. Pfd.	7	7	7%
Do. Pr. Pfd.	69	67%	68%
United Stk Yds.			1%
Do. Pfd.			6%
Wesson Oil...	21%	20%	21%
Do. Pfd.			70%
Wilson & Co.	4%	4%	4%
Do. Pfd.	72%	72%	72%

## MEAT TRAVELS ECONOMICALLY



**IN MET-L-WOOD!**

Structurally stronger, yet lighter in weight, Met-L-Wood truck bodies offer increased payloads without overloading your truck... lower operating costs for every ton-mile travelled. Genuine Silvercel Insulation is applied in layers separated by sealed air spaces. It provides full insulating efficiency throughout entire body-life; results in greater strength and improved service. Before you buy your next truck body, get the full particulars about MET-L-WOOD!

**MET-L-WOOD CORPORATION**  
6755 WEST 65TH STREET • CHICAGO, ILLINOIS

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## FLASHES ON SUPPLIERS

**GLOBE COMPANY.** General office and engineering department of the Globe Co., manufacturers of machinery and equipment for meat packers and sausage manufacturers, have just been moved. The new office occupies an entirely separate building, to which a wing has been added to house the engineering department. It covers more than 5,500 ft. of floor space, providing 25 per cent more space than was formerly available.

According to Charles H. Dodge, president of the company, the move was made necessary by additions to the engineering staff, a substantial increase in business, and to provide greater accessibility to manufacturing and mechanical departments.

The new office building is located at the center of and immediately adjacent to the company's main manufacturing building. The improvement in facilities will bring a closer tieup between executive, sales and mechanical departments and assist in providing better service for the industry.

**LINK-BELT CO.**—Appointment of Harry L. Strube as chief engineer of the Link-Belt eastern division, with headquarters at the company's Philadelphia plant, has been announced. Mr. Strube succeeds F. F. Waechter, who has resigned after 43 years of service with the Link-Belt company.

**CONTINENTAL CAN CO.**—At the annual organization meeting of the directors of Continental Can Co., the following officers were reelected: C. C. Conway, chairman of the board; J. F. Hartlieb, president; S. J. Steele, executive vice president; A. V. Cray, I. W. England, F. J. O'Brien, F. G. Searle and J. S. Snelham, vice presidents; J. B. Jeffress, jr., secretary and treasurer; R. H. Alexander, assistant secretary and assistant treasurer and L. R. Dodson, assistant secretary.

**AMERICAN CAN CO.**—Completing more than 50 years of service in the canning industry, Henry W. Phelps has announced his resignation as a member and as chairman of the board of American Can Co. The office of the chairman will be abolished. Mr. Phelps will continue in an advisory capacity and will retain offices at 230 Park ave., New York.

## Advance in Commodity Values Is Maintained

The upward movement in commodity prices continued to spread and became more rapid under the impetus of heavy buying in wholesale markets, the Bureau of Labor Statistics reported last week. The bureau's index of nearly 900 price series rose 0.9 per cent during the week ended March 22 to the highest point in over three years. Further sharp gains in prices for fats and oils, domestic agricultural commodities and leading imports contributed largely to the advance. The all-commodity index is



### SUPPLIER ENLARGES OFFICE

New engineering department of the Globe Co., Chicago, added to take care of new business and coordinate activities.

now 81.6 per cent of the 1926 average, approximately 5 per cent above a year ago.

Eight of the ten major commodity groups shared in the advance. Farm products led with an increase of 2 per cent. Foods followed closely, rising by 1.7 per cent. Prices of leading imported commodities, including pepper

and copra, rose sharply for the past month. Fuel declined slightly.

Important changes in domestic agricultural commodity markets were increases of  $3\frac{1}{4}$  per cent for livestock and poultry, 1.8 per cent for meats,  $1\frac{1}{2}$  per cent for grains, and 7.8 per cent for cattle feed. Prices were higher for corn, oats, wheat, flour and corn meal and for cattle, hogs, poultry, fresh beef, pork and mutton. Quotations were also higher for cotton, eggs, butter, cheese, fresh milk at Chicago—for lard, oleomargarine, edible tallow and most vegetable oils.



**Maximum Refrigeration Efficiency**

*For*

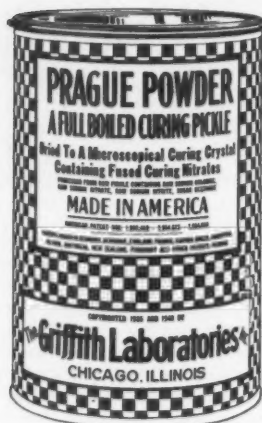
**MEAT TRUCKS  
HOLDING ROOMS  
LOCKER PLANTS  
CHILL ROOMS**

FOR COMPLETE INFORMATION AND CATALOGS • WRITE DEPT. N.P.-A41

**DOLE REFRIGERATING COMPANY**  
5910 North Pulaski Road • Chicago, Illinois

# PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626



These Spring months will show a higher cost on most of your line. Watch your meat selections. Choose high quality meats and choose Prague Powder as your curing salt. The action is rapid. It gives a "Rich, Ripe Flavor." It is dependable. It is uniformly sweet and active. *Every ham is cured to the bone.* It takes a long cold smoke with less shrinkage. The yield is high, the color perfect. Prague Powder or Prague Powder Pickle does a full job.

## ARTERY PUMPING AIDS DISTRIBUTION OF THE PICKLE SOLIDS IN THE HAM

We have carefully studied the problem of pumping. We have said to you over and over again that our PRAGUE POWDER CURES are better. Artery pumped hams, using Prague Powder Pickle in the amount of 10% will make a mild, juicy ham.



If you desire a very dry ham for slicing or baking use Prague Mixture on page 16 of the Prague Booklet.

Prague Powder is a pre-prepared dried pickle. The action as a cure is rapid, mild and mellow. We tell you it's better for all cures. We can assist you if you like.

The Griffith Laboratories have a group of well trained men who know the packers' problems. It is no burden for us to help carry your load. If a research problem confronts you, ask for help. We are meat curing specialists.

We serve you from Chicago, Newark and Toronto, Canada. We have taken a long chance on America. We believe in America's Future.

### THE GRIFFITH LABORATORIES

1415-1431 West 37th Street

Chicago, Illinois

Eastern Factory: 37 to 47 Empire Street, Newark, New Jersey

Canadian Factory and Offices: 1 Industrial St., Leaside, Toronto 12

## HOUSEWIVES PREFER THIS NEW LARD CONTAINER



BOOST YOUR LARD SALES WITH THIS MODERN PACKAGE

### CHECK THESE FEATURES

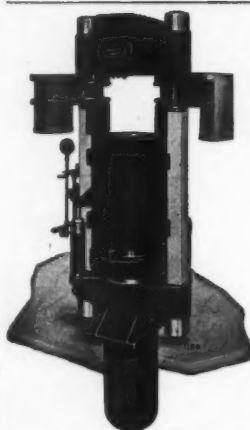
- Contents easily removed with spoon
- No more greasy fingers
- Fits into refrigerator
- Eliminates necessity of transferring lard into makeshift container to absorb ice box odors
- Containers shipped flat
- Easily and quickly assembled
- Advertisement remains before customer until last spoonful has been used

ONE, TWO, THREE, FOUR AND EIGHT POUND SIZES

Write Now for Prices and Samples

Fully protected by U. S. and Foreign patents

A PRODUCT OF  
**THE INTERSTATE FOLDING BOX CO.**  
MIDDLETOWN, OHIO  
SALES OFFICES IN ALL PRINCIPAL CITIES



## The New FRENCH CURB PRESS

Will Give You

MORE GREASE  
Purer GREASE  
LESS REWORKING  
GREATER CLEANLINESS

We invite your inquiries

The French Oil Mill Machinery Company

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## CAHN GUARANTEES DELIVERY IN TIME FOR EASTER!

All stockinettes ordered by Tuesday noon will reach you in time for use on your Easter Hams! WIRE NOW!

*Red C. Cahn*  
222 W. ADAMS ST., CHICAGO, ILLINOIS  
Selling Agent: THE ADLER COMPANY, CINCINNATI



# February Meat Exports at All-Time Low for Month

**M**EAT exports in February reached an all-time low for the month, while beef imports climbed to the highest point since 1919. Meat imports during February exceeded exports by 7,035,609 lbs. During February last year exports exceeded imports by 22,101,315 lbs.

February meat exports totaled only 3,852,319 lbs. compared with 29,449,184 lbs. in February, 1940. During the first two months of 1941, exports of all meat products totaled 7,130,411 lbs. against 59,361,159 lbs. in the first two months of 1940.

The export outlook for 1941 is somewhat different from 1940, however, since many of the conditions which brought trade to a low ebb are changing. Although the British bacon agreement with Canada was renewed to extend through October, 1941, it is not unlikely that the United Kingdom will need to supplement its supplies of both lard and pork with U. S. product. Canada shipped 75 per cent of her total output to Great Britain during February, compared with the 30 per cent usually sent, and it is probable that either Great Britain or Canada will have to turn to the United States for hogs and pork products.

## FOREIGN TRADE IN MEATS AND LARD

	Feb., 1941 lbs.	Jan., 1941 lbs.	Feb., 1940 lbs.
<b>IMPORTS</b>			
Beef and Veal—			
Beef, fresh.....	2,761,256	3,002,217	171,794
Veal, fresh.....	23,636	2,615	7,813
Beef and veal, pickled			
or cured.....	248,303	187,985	199,145
Beef canned.....	6,241,886	5,302,559	6,444,551
Total beef and veal.....	9,275,081	8,555,376	6,823,303
Pork—			
Pork, fresh.....	1,455,214	906,418	157,139
Ham, shoulders and			
bacon.....	136,484	107,114	264,397
Pork, pickled, salted			
and other.....	21,149	28,014	108,030
Total pork.....	1,612,847	1,041,546	524,566
<b>EXPORTS</b>			
Beef and Veal—			
Beef and veal, fresh.....	395,057	540,038	1,011,493
Beef, cured.....	355,879	426,916	557,088
Beef, canned.....	27,973	35,914	198,542
Total beef and veal.....	1,078,909	1,002,868	1,767,063
Pork—			
Fresh and frozen.....	532,510	585,718	16,383,978
Cumberland and			
Wiltshire sides.....	26,122	.....	1,278,769
Hams and			
shoulders.....	583,704	586,824	3,568,771
Bacon.....	626,202	570,606	1,569,145
Pickled.....	752,487	535,282	3,111,685
Canned.....	252,385	196,844	1,770,373
Total pork.....	2,773,410	2,275,224	27,682,121
Lard.....	14,829,911	13,666,270	25,132,915
Sausage—			
Sausage.....	269,843	231,062	220,290
Sausage			
ingredients.....	116,445	121,125	238,243

Volume of beef (including canned beef) imported into the United States during February was the greatest for

any February in 22 years, and totaled 9,275,081 lbs. compared with 8,555,376 lbs. in January and 6,823,303 lbs. in February, 1940. Imports of fresh beef (almost entirely from Cuba) amounted to 2,761,256 lbs. in February and 3,002,217 lbs. in January, compared with 171,794 lbs. received during February a year earlier.

Fresh beef imports during the first two months of this year were 5,763,473 lbs. against 307,079 lbs. in the corresponding period in 1940. Canned beef from Argentina made up most of the balance of beef imports. Beef and veal imports totaled 17,830,457 lbs. in the first two months of 1941 compared with 15,533,867 lbs. in 1940.

Exports of lard increased slightly during February, totaling 14,829,911 lbs. compared with 13,666,270 lbs. in January, but were little more than half as large as shipments during the month of February, 1940.

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on March 29, 1941, with comparisons:

	Week Mar. 29	Previous week	Same week '40
Cured meats, lbs. 18,499,000	17,771,000	16,266,000	
Fresh meats, lbs. 63,338,000	65,363,000	57,724,000	
Lard, lbs. .... 8,548,000	8,708,000	3,810,000	

## Canada Ships 63 Million lbs. of Pork to Britain

**MONTREAL**—Bacon and ham exports to the United Kingdom in February at 62,829,100 lbs. increased 43,755,700 lbs., or 229 per cent, to more than erase the drop in January shipments. The February total this year alone was much greater than the 1940 two-month total, while combined January-February exports this year were 32,721,700 lbs. heavier than a year earlier at 87,421,500 lbs.

Another feature of the last month's meat export figures was the gain in pork shipments to the United States. February exports showed a gain of 1,157,600 lbs. over 1940 and the two-month total at 2,264,800 lbs. was 1,919,200 lbs. greater than a year earlier. In this connection, J. P. Manion, assistant trade commissioner, states that a growing market should exist in United States.

Canadian exports in February were:

	1941 lbs.	1940 lbs.
<b>BACON AND HAM</b>		
February		
To United Kingdom.....	62,829,100	19,073,400
To United States.....	129,800	35,900
Total exports.....	63,072,900	19,154,400
Two Months		
To United Kingdom.....	87,421,500	54,699,800
To United States.....	197,400	75,500
Total exports.....	87,644,500	54,808,000
<b>FRESH PORK</b>		
February		
To United States.....	1,326,100	168,500
Total exports.....	1,666,100	377,700
Two Months		
To United Kingdom.....	.....	121,100
To United States.....	2,264,800	345,600
Total exports.....	2,979,500	1,084,900
<b>CANNED MEATS</b>		
February		
To United Kingdom.....	21,289	1,547,331
Two Months		
To United Kingdom.....	21,289	4,413,517
To United States.....	147,788	2,688
Total exports.....	206,436	4,466,829

## HOG CUT-OUT RESULTS CONTINUE TO IMPROVE

Hog cut-out results continued to improve during the first three days of this week. Better results were not so much due to any rise in product values, as to a decline in hog costs. In the case of heavy hogs, however, improvement in the total value of product and decline in total cost per cwt. alive was slight. While cut-out results were better for all weight ranges, only light and medium butchers cut out in the black.

	—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams.....	14.00	17.4	\$2.44	13.80	17.1	\$2.36	13.70	16.8	\$2.30
Picnics.....	5.70	11.7	.67	5.50	11.5	.63	5.40	11.3	.61
Boston butts.....	4.00	15.3	.61	4.00	14.6	.58	4.00	13.6	.54
Loins (blade in).....	9.90	15.2	1.50	9.70	14.4	1.40	9.60	13.9	1.33
Bellies, S. P.....	11.00	14.8	1.63	9.70	14.8	1.44	8.00	12.3	.98
Bellies, D. S.....	.....	.....	.....	2.00	10.3	.21	4.00	10.2	.41
Fat backs.....	1.00	3.8	.04	3.00	4.4	.13	4.20	6.1	.26
Plates and jowls.....	2.80	5.0	.14	3.00	5.0	.15	3.30	5.0	.17
Raw leaf.....	2.10	6.7	.14	2.20	6.7	.15	2.90	6.7	.13
P. S. lard, rend. wt.....	12.40	7.1	.88	11.30	7.1	.80	10.50	7.1	.73
Spare ribs.....	1.60	10.2	.16	1.50	8.2	.12	1.50	7.0	.11
Trimnings.....	3.00	7.7	.23	2.80	7.7	.22	2.80	7.7	.22
Feet, tails, neckbones.....	2.00	.....	.08	2.00	.....	.08	2.00	.....	.08
Offal and miscellaneous.....	.....	.....	.28	.....	.....	.28	.....	.....	.28
<b>TOTAL YIELD AND VALUE, 69.50</b>			<b>\$8.80</b>			<b>\$8.55</b>			<b>\$8.17</b>
Cost of hogs per cwt.....		\$7.95			\$7.88			\$7.67	
Condemnation loss.....		.04			.04			.04	
Handling and overhead.....		.60			.52			.47	
<b>TOTAL COST PER CWT.</b>									
<b>ALIVE.....</b>			<b>\$8.59</b>			<b>\$8.44</b>			<b>\$8.18</b>
<b>TOTAL VALUE.....</b>			<b>8.80</b>			<b>8.55</b>			<b>8.17</b>
Profit per cwt.....		.21			.11			.....	
Profit last week.....		.13			.03			.....	
Loss per cwt.....		.....			.....			.01	
Loss last week.....		.....			.....			.05	

# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., April 3, 1941

### REGULAR HAMS

Green	18 1/2
8-10	18 1/2
10-12	18 1/2
12-14	18 1/2
14-16	18 1/2
10-16 range	18 1/2

### BOILING HAMS

Green	17 1/2
16-18	17 1/2
18-20	17 1/2
20-22	17 1/2
16-20 range	17 1/2
10-22 range	17 1/2

### SKINNED HAMS

Green	18 1/2
10-12	18 1/2
12-14	18 1/2
14-16	18 1/2
16-18	18 1/2
18-20	18 1/2
20-22	18 1/2
22-24	18 1/2
24-26	18 1/2
26-28	18 1/2
28-30	18 1/2
25/up, No. 2's inc.	16

### PICNICS

Green	12 1/2
4-6	12 1/2
6-8	12 1/2
8-10	12 1/2
10-12	12 1/2
12-14	12 1/2
14-16	12 1/2
8/up, No. 2's inc.	11 1/2
Short shank % @ 1/2 over.	

### BELLIES

(Square Cut Seedless)

Green	15 1/2
6-8	15 1/2
8-10	15 1/2
10-12	15 1/2
12-14	15 1/2
14-16	15 1/2
16-18	15 1/2

\*Quotations represent No. 1 new cure.

### GREEN AMERICAN BELLIES

18-20	11 1/2
20-22	11 1/2

### D. S. BELLIES

Clear	11 1/2
16-18	11 1/2
18-20	11 1/2
20-22	11 1/2
22-24	11 1/2
24-26	11 1/2
26-28	11 1/2
28-30	11 1/2
30-32	11 1/2
32-34	10 1/2
40-50	9 1/2

### D. S. FAT BACKS

6-8	5
8-10	5 1/2
10-12	5 1/2
12-14	5 1/2
14-16	5 1/2
16-18	5 1/2
18-20	5 1/2
20-22	5 1/2

### OTHER D. S. MEATS

Regular plates	6-8	7 1/2
Clear plates	4-6	5 1/2
D. S. jowl butts	5 1/2	5 1/2
S. P. jowls	5 1/2	5 1/2
Green square jowls	7 1/2	7 1/2
Green rough jowls	5 1/2	5 1/2

## WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Mar. 29	7.92 1/2	7.10	7.00
Monday, Mar. 31	8.00	7.15	7.12 1/2
Tuesday, April 1	7.50	6.97 1/2	7.00
Wednesday, April 2	8.05	7.20	7.25
Thursday, April 3	8.17 1/2	7.37 1/2	7.37 1/2
Friday, April 4	8.45	7.65	7.75

## Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	9.25
Kettle rend., tierces, f.o.b. Chgo.	9.75
Leaf, kettle rend., tierces, f.o.b. Chgo.	9.75
Neutral, tierces, f.o.b. Chicago	9.50
Shortening, tierces, c.a.f.	10.25

## Havana, Cuba Pure Lard Price

Wednesday, April 2	12.57 1/2
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## FUTURE PRICES

SATURDAY, MARCH 29, 1941

	Open	High	Low	Close
LARD—				
May	7.90	8.00	7.90	8.00
July	8.05-8.07 1/2	8.20	8.05	8.20b
Sept.	8.25	8.37 1/2	8.25	8.37 1/2 ax
Oct.	8.42 1/2	8.42 1/2	8.37 1/2	8.42 1/2 b

Sales: May 43; July 118; Sept. 165; Oct. 3; total 329 sales.

Open interest: May 475; July 643; Sept. 1,268; Oct. 39; total, 2,423 lots.

CLEAR BELLIES—				
May	11.37 1/2	11.37 1/2	11.37 1/2	11.12 1/2 b
July	11.37 1/2	11.37 1/2	11.37 1/2	11.37 1/2
Sept.	11.37 1/2	11.37 1/2	11.37 1/2	12.00 ax

MONDAY, MARCH 31, 1941

LARD—				
May	8.00-7.97 1/2	8.07 1/2	7.95	8.05b
July	8.25-8.20	8.25	8.10	8.22 1/2
Sept.	8.40	8.45	8.30	8.40
Oct.	8.45-47 1/2	8.55	8.40	8.50 ax

Sales: May 56; July 127; Sept. 167; Oct. 19; total, 360 sales.

Open interest: May 454; July 659; Sept. 1,266; Oct. 54; total, 2,433 lots.

CLEAR BELLIES—				
May	11.27 1/2	11.47 1/2	11.27 1/2	11.17 1/2 b
July	11.27 1/2	11.47 1/2	11.27 1/2	11.47 1/2
Sept.	11.27 1/2	11.47 1/2	11.27 1/2	12.00 ax

TUESDAY, APRIL 1, 1941

LARD—				
May	7.80	7.97 1/2	7.82 1/2	7.87 1/2-90
July	8.15	8.15	8.00	8.02 1/2
Sept.	8.32 1/2	8.32 1/2	8.20	8.22 1/2
Oct.	8.37 1/2	8.40	8.30	8.30 ax

Sales: May 19; July 102; Sept. 163; Oct. 8; total, 292 sales.

Open interest: May 445; July 654; Sept. 1,276; Oct. 53; total, 2,430 lots.

CLEAR BELLIES—				
May	11.25	11.47 1/2	11.25	11.17 1/2 n
July	11.25	11.47 1/2	11.25	11.47 1/2 n
Sept.	11.25	11.47 1/2	11.25	12.00 ax
Oct.	11.25	11.47 1/2	11.25	12.25

WEDNESDAY, APRIL 2, 1941

LARD—				
May	7.80	8.10	7.80	8.10
July	7.95	8.25	7.95	8.25
Sept.	8.20-10	8.45	8.10	8.45 ax
Oct.	8.30	8.50	8.22 1/2	8.50b

Sales: May 19; July 71; Sept. 155; Oct. 13; total, 258 sales.

Open interest: May 447; July 675; Sept. 1,295; Oct. 63; total, 2,480 lots.

CLEAR BELLIES—				
May	11.55	11.75	11.55	11.17 1/2 n
July	11.55	11.75	11.55	11.35b
Sept.	11.55	11.75	11.55	12.00 ax
Oct.	11.55	11.75	11.55	12.25 ax

THURSDAY, APRIL 3, 1941

LARD—				
May	8.22 1/2	8.30	8.20	8.22 1/2 b
July	8.35-47 1/2	8.47 1/2	8.35	8.37 1/2-40
Sept.	8.60	8.65	8.52 1/2	8.55-57 1/2
Oct.	8.67 1/2	8.70	8.62 1/2	8.58b

Sales: May, 24; July, 125; Sept., 185; Oct., 17; total, 351 sales.

Open interest: May, 432; July, 648; Sept., 1,323; Oct., 64, total, 2,472 lots.

CLEAR BELLIES—				
May	11.20	11.30	11.20	11.30b
July	11.20	11.30	11.20	11.47 1/2 b
Sept.	11.20	11.30	11.20	12.10b
Oct.	11.20	11.30	11.20	12.25b

FRIDAY, APRIL 4, 1941

LARD—				
May	8.35-47 1/2	8.50	8.35	8.50 ax
July	8.65-65	8.65	8.55	8.65 ax
Sept.	8.70-77 1/2	8.85	8.70	8.85 ax
Oct.	8.87 1/2	8.95	8.82 1/2	8.95 ax

CLEAR BELLIES—				
May	11.52 1/2	11.52 1/2	11.52 1/2	11.52 1/2 b
July	11.52 1/2	11.52 1/2	11.52 1/2	11.75b
Sept.	11.52 1/2	11.52 1/2	11.52 1/2	12.25b
Oct.	11.52 1/2	11.52 1/2	11.52 1/2	12.50b

## Seven Markets' Stocks Up Slightly During March

Total lard stocks at seven markets rose approximately 2 1/2 million lbs. during March and holdings amounted to 238,907,800 lbs. at the close of trading on March 31. Lard holdings on March 31 were 35,384,167 lbs. greater than on the same date a year earlier.

March 31 meat stocks showed little or no gain over February 28 holdings. Total meat stocks on March 31 were reported at 246,786,445 lbs. compared with 246,713,425 lbs. on February 28. However, the total amount of meat in storage at the close of March was 24,903,724 lbs. greater than on the same date in 1940.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee on March 31, 1941, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	Mar. 31, 1941	Feb. 28, 1941	Mar. 31, 1940
Total S.P. meats	168,917,372	173,448,657	157,763,466
Total D.S. meats	48,585,894	43,123,731	37,591,941
Other cut meats	29,283,179	30,146,037	26,527,314
Total all meats	246,786,445	246,713,425	221,882,721
P.S. lard	200,714,907	206,078,720	180,581,378
Other lard	29,192,893	30,206,308	22,942,355
Total lard	238,907,800	236,285,028	203,523,733
S.P. regular hams	15,723,792	19,577,072	18,550,234
S.P. skinned hams	63,929,852	65,633,020	60,023,192
S.P. bellies	65,330,768	64,101,320	61,559,223
S.P. picnics	23,855,960	24,061,245	17,512,817
D.S. bellies	31,757,566	26,595,222	27,776,770
D.S. fat backs	16,761,328	16,483,509	9,201,171

## CHICAGO PROVISION STOCKS

Accumulation of lard at Chicago slowed down during the last half of March and stocks totaled 194,299,318 lbs. on March 31, showing an increase of only 712,886 lbs. over mid-March holdings. Total lard stocks on March 31 were 2,919,631 lbs. above the amount in storage on February 28, and more than 24 million lbs. greater than the total on the same date last year.

Total amount of cut meats in storage on March 31 was 108,891,206 lbs., an increase of 5,513,569 lbs. over stocks on February 28 and 7,977,388 lbs. greater than holdings on March 31, 1940.

Stocks of meat and lard at Chicago on March 31:

	Mar. 31, 1941	Feb. 28, 1941	Mar. 31, 1940
All barreled pk.	16,813	15,693	11,274
P.S. lard	62,582,106	43,433,771	99,825,987
P.S. lard	51,919,882	49,496,283	55,264,738
P.S. lard	72,513,144	60,802,873	7,590,271
Other kinds	7,284,186	7,546,760	7,175,696
Total Lard	194,299,318	191,379,687	169,846,692
D.S. Cl. bellies, contract	4,199,060	3,074,033	5,067,680
D.S. Cl. bellies (other)	7,156,470	6,264,824	5,369,910
(Total D.S. Cl. bellies)	11,355,530	9,338,857	10,437,590
D.S. rib bellies	708,700	519,529	1,114,390
D.S. Short Fat	6,562,156	5,932,158	2,824,332
S.P. hams, lbs.	8,968,998	11,331,685	8,939,583
S.P. skd hams, lbs.	30,078,150	29,046,283	30,516,825
S.P. bellies, lbs.	29,873,538	25,830,344	27,842,318
S.P. picnics	10,968,015	10,572,956	9,605,743
S.P. Boston shldrs., lbs.			
Other cuts of meat, lb.	10,378,119	10,805,825	9,613,019
Total cut meats	108,891,206	103,377,637	100,913,815

Since Jan. 1, 1941. \*Oct. 1, 1940. \*Jan. 1, 1941. \*Jan. 1, 1940. \*Oct. 1, 1940. \*Previous to Jan. 1, 1940. \*Made since Oct. 1, 1940, lbs.

# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

Carcass Beef		Week ended April 2, 1941 per lb.	Cor. week, 1940 per lb.
Prime native steers—			
400-600	20	17½ @ 18½	
600-800	20	17½ @ 18½	
800-1000	21	17½ @ 18½	
Good native steers—			
400-600	17	15 @ 16	
600-800	17	15 @ 16	
800-1000	17	15 @ 16	
Medium steers—			
400-600	15½ @ 16½	13½ @ 14	
600-800	15½ @ 16½	13½ @ 14	
800-1000	15½ @ 16½	13½ @ 14	
Heifers, good, 400-600	16½	14 @ 15	
Cows, 400-600	12½ @ 13½	10½ @ 11	
Blad quarters, choice	24	21 @ 22	
Fore quarters, choice	16	13 @ 14	

### Beef Cuts

Steer loins, prime	unquoted	unquoted
Steer loins, No. 1	29	30
Steer loins, No. 2	26	26
Steer short loins, prime	unquoted	unquoted
Steer short loins, No. 1	35	38
Steer short loins, No. 2	34	31
Steer loin ends (hips)	27	22
Steer loin ends, No. 2	25	21
Cow loins	18	16½
Cow short loins	19	18
Cow loin ends (hips)	18	15
Steer ribs, prime	unquoted	unquoted
Steer ribs, No. 1	23	22
Steer ribs, No. 2	19	18
Cow ribs, No. 2	19	12½
Cow ribs, No. 3	13	12
Steer rounds, prime	unquoted	unquoted
Steer rounds, No. 1	20	16
Steer rounds, No. 2	19½	15½
Steer chuck, prime	unquoted	unquoted
Steer chuck, No. 1	16	12½
Steer chuck, No. 2	15½	12½
Cow rounds	15	13½
Cow chucks	13	11
Steer plates	10½	7
Medium plates	10½	7
Briskets, No. 1	17½	12
Cow navel ends	10	6
Steer navel ends	8	5
Fore shanks	10	8½
Hind shanks	8	6½
Strip loins, No. 1	70	53
Strip loins, No. 2	35	35
Sirloin butts, No. 1	30	25
Sirloin butts, No. 2	21	18
Beef tenderloins, No. 1	65	60
Beef tenderloins, No. 2	60	55
Rump butts	25	15
Flank steaks	25	21
Shoulder clods	17	16
Hanging tenderloins	16	14
Insides, green, 12 @ 18 range	19½	18
Outsides, green, 8 lbs. up	17½	16
Knuckles, green, 8 lbs. up	18½	17

### Beef Products

Brains	8	6
Hearts	11	8
Tongues	18	15
Sweetbreads	15	17
Ox-tail	12	10
Fresh tripe, plain	5	10
Fresh tripe, H. C.	10	11½
Livers	23	20
Kidneys	8	9

### Veal

Choice carcass	18	16
Good carcass	17	14 @ 15
Good saddles	22	18 @ 19
Good racks	15	12
Medium racks	12½ @ 13½	8 @ 10

### Veal Products

Brains, each	10	10
Sweetbreads	31	32
Calf livers	57	45

### Lamb

Choice lambs	19	19
Medium lambs	18	18
Choice saddles	22	23
Medium saddles	20	22
Choice fores	16	16
Medium fores	15	15
Lamb fries	28	32
Lamb tongues	17	17
Lamb kidneys	15	15

### Mutton

Heavy sheep	9	7
Light sheep	11	10
Heavy saddles	11	9
Light saddles	13	13
Heavy fores	7	5
Light fores	9	7
Mutton legs	13	13
Mutton loins	11	10
Mutton stew	7	6
Sheep tongues	11	10
Sheep heads, each	11	11

### Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	12½	12
Picnics	12½	9
Skinned shoulders	13	9½
Tenderloins	30	25
Spareribs	12	8
Bacon fat	7	5½
Boston butts	16	11
Boneless butts, cellar trim, 2 @ 4	20	14
Hocks	10	8
Tails	7	5
Neck bones	8	4
Slip bones	8	9
Blade bones	10	9
Pigs' feet	3½	4
Kidneys, per lb.	4	6
Brains	8	7
Ears	4	4
Snouts	4½	4
Heads	6	6
Chitterlings	6	6½

### WHOLESALE SMOKED MEATS

Fancy regular hams, 14 @ 16 lbs., parchment paper	21	@ 22
Fancy skinned hams, 14 @ 16 lbs., parchment paper	23	@ 23½
Standard reg. hams, 14 @ 16 lbs., plain	20	@ 22
Picnics, 4 @ 8 lbs., short shank, plain	13½	@ 16½
Picnics, 4 @ 8 lbs., long shank, plain	13½	@ 14½
Fancy bacon, 6 @ 8 lbs., plain	22½	@ 23
Standard bacon, 6 @ 8 lbs., plain	20	@ 20½
No. 1 beef sets, smoked	37	@ 38
Insides, 8 @ 12 lbs.	35	@ 36
Outsides, 5 @ 9 lbs.	35	@ 36
Knuckles, 5 @ 9 lbs.	35	@ 36
Cooked hams, choice, skin on, fattened	34½	
Cooked hams, choice, skinless, fattened	33½	
Cooked picnics, skin on, fattened	27½	
Cooked picnics, skinned, fattened	28	

### VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$15.75
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	21.50
Honeycomb tripe, 200-lb. bbl.	24.00
Pocket honeycomb tripe, 200-lb. bbl.	27.50

### BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$14.00
80-100 pieces	13.00
100-125 pieces	13.00
Clear plate pork, 25-33 pieces	12.50
Bean pork	14.50n
Brisket pork	19.50n
Plate beef	22.00
Extra plate beef	22.50

### SAUSAGE MATERIALS

(Packed basis.)	
Regular pork trimmings	8 @ 8½
Special lean pork trimmings 85%	16½ @ 16½
Extra lean pork trimmings 95%	17½ @ 17½
Pork cheek meat (trimmed)	12½
Pork hearts	8 @ 8½
Pork livers	7½
Native boneless bull meat (heavy)	15½ @ 15½
Boneless chuck	14½
Shank meat	14
Beef trimmings	13½ @ 13½
Dressed canners, 350 lbs. and up	11 @ 11½
Dressed canner cows, 400-450 lbs.	11½ @ 11½
Dr. bologna bulls, 600 lbs. and up	11½
Pork tongues, canner trim, fresh	10½

### DOMESTIC SAUSAGE

(Quotations cover fancy grades.)	
Pork sausage, in 1-lb. carton	26
Country style sausage, fresh in bulk	21½
Country style sausage, smoked	19½
Frankfurters, in sheep casings	25½
Frankfurters, in hog casings	24½
Skinless frankfurters	23½
Bologna in beef middles, choice	19½
Bologna in beef rounds	20
Liver sausage in beef rounds	16½
Liver sausage in hog bungs	18½
Smoked liver sausage in hog bungs	23
Head cheese	16
New England luncheon specialty	24
Minced luncheon specialty, choice	21
Tongue & blood	19½
Blood sausage	18½
Souse	16½
Polish sausage	24½

### DRY SAUSAGE

Cervelat, choice, in hog bungs	39
Thuringer	23
Farmer	31
Holsteiner	31
B. C. salami, choice	36
Millano, salami, choice in hog bungs	34½
B. C. salami, new condition	23
Finches, choice, in hog middles	34½
Genoa style salami, choice	42
Pepperoni	34
Mortadella, new conditions	41½
Capicola	45½
Italian style hams	33
Virginia hams	42

### CURING MATERIALS

Nitrite of soda (Chgo. w'hse. stock)	Cwt.
In 400-lb. bbls., delivered	\$ 8.75
Salt peter, less than ton lots, f.o.b. N. Y.	8.00
Small crystals	9.00
Medium crystals	9.25
Large crystals	10.00
Pure rfd. gran. nitrate of soda	2.90
Pure rfd. powdered nitrate of soda	5.90
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar	
Raw, 96 basis, f.o.b. New Orleans	3.40
Standard gran., f.o.b. refiners (2%)	5.10
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	4.80
Dextrose, in car lots, per cwt. (cotton)	4.22
In paper bags	4.17

### SAUSAGE CASINGS

(F. O. B. Chicago)	
(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 180 pack	.15
Domestic rounds, 140 pack	.30
Export rounds, wide	.40
Export rounds, medium	.22
Export rounds, narrow	.25
No. 1 weasands	.05
No. 2 weasands	.04
No. 1 bungs	.13
No. 2 bungs	.08
Middles, regular	.45
Middles, select, wide, 2 @ 2½ in.	.50
Middles, select, extra, 2½ in. & up	.75
Dried or salted bladders:	
12-15 in. wide, flat	.85
10-12 in. wide, flat	.65
8-10 in. wide, flat	.35
6-8 in. wide, flat	.25

Pork casings:	
Narrow, per 100 yds.	1.85
Narrow, special, per 100 yds.	1.50
Medium, regular	1.00
English, medium	.85
Wide, per 100 yds.	.65
Extra wide, per 100 yds.	.40
Export bungs	.14
Large prime bungs	.11
Medium prime bungs	.07
Small prime bungs	.05
Middles, per set	.14

### SPICES

(Basis Chicago, original bbls., bags or bales.)	
Whole Ground	
Allspice, prime	38
Resifted	40
Chili pepper	27
Powder	26
Cloves Amboyna	27½
Zanzibar	25
Ginger, Jamaica	18
African	18
Mace, Fancy Banda	59
East India	52
East & West India Blend	56
Mustard flour, fancy	34
No. 1	21
Nutmeg, fancy Banda	21
East India	17
East & West India Blend	21½
Paprika, Spanish	46
Fancy Hungarian	46½
No. 1 Hungarian	47
Pepper, Cayenne	35
Red No. 1	26
Black Malabar	10
Black Lampung	8½
Pepper, white Singapore	13½
Muntok	14
Packers	17½
	14½

### SEEDS AND HERBS

Ground	
Whole for Saus.	
Caraway seed	68
Celery seed, French	62
Cominos seed	20½
Coriander Morocco bleached	12
Coriander Morocco natural No. 1	10
Mustard seed, fancy yellow	26
American	17
Marjoram French	65
Oregano	12
Sage, Dalmation No. 1	1.20
	1.50

(Continued on page 32.)

### PURE VINEGARS

A. P. CALLAHAN & COMPANY

227 SOUTH LA SALLE STREET

CHICAGO, ILL.



# MARKET PRICES

## New York

### DRESSED BEEF

#### City Dressed

Choice, native, heavy.....	21	@23
Choice, native, light.....	21	@23 1/2
Native, common to fair.....	19	@19

### Western Dressed Beef

Native steers, good, 600@800 lbs.....	17	@18 1/2
Native choice yearlings, 440@600 lbs.....	18	@19
Good to choice heifers.....	16	@17 1/2
Good to choice cows.....	14	@15
Common to fair cows.....	13	@14
Fresh bologna bulls.....	13	@13 1/2

### BEEF CUTS

	Western	City
No. 1 ribs.....	23 @26	26 @27
No. 2 ribs.....	21 @23	24 @25
No. 3 ribs.....	20 @21	23 @24
No. 1 loins.....	23 @26	31 @35
No. 2 loins.....	23 @24	27 @30
No. 3 loins.....	20 @21	21 @24
No. 1 hinds and ribs.....	21 @22	24 @26
No. 2 hinds and ribs.....	20 @21	22 @23
No. 1 rounds.....	19 @20	19 @19
No. 2 rounds.....	18 @19	18 @18
No. 3 rounds.....	17 @18	17 @17
No. 1 chucks.....	16 @17	16 @17
No. 2 chucks.....	15 @16	15 @16
No. 3 chucks.....	15 @16	15 @16
Rolls, reg. 4@8 lbs. av. frozen.....	19	@20
Rolls, reg. 6@8 lbs. av. frozen.....	19	@20
Tenderloins, steers.....	55 @65	
Tenderloins, cows.....	25 @35	
Tenderloins, bulls.....	20 @35	
Shoulder clods.....	18 @19	

### DRESSED VEAL

Good.....	17	@18
Medium.....	16	@17
Common.....	13	@15

### DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	10	@20
Genuine spring lambs, good to medium.....	18 1/2	@19
Genuine spring lambs, medium.....	18	@18 1/2
Sheep, good.....	12	@13
Sheep, medium.....	10	@12

### DRESSED HOGS

Hogs, good and choice (110-140 lbs.)		
head on; leaf fat in.....	12.00	@12.50
Pigs, small lots (90-110 lbs.)		
head on; leaf fat in.....	13.50	@13.75

### FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs. av.....	16	@16 1/2
Shoulders, Western, 10@12 lbs. av.....	13 1/2	@14 1/2
Butts, regular, Western.....	16	@17
Hams, Western, fresh, 10@12 lbs. av.....	19	@20
Picnics, Western, fresh, 6@8 lbs. av.....	12	@13
Pork trimmings, extra lean.....	19 1/2	@20 1/2
Pork trimmings, regular, 50% lean.....	10	@11
Spareribs.....	12	@13

### COOKED HAMS

Cooked hams, choice, skin on, fattened.....	40
Cooked hams, choice, skinless, fattened.....	42

### SMOKED MEATS

Regular hams, 8@10 lbs. av.....	24	@25
Regular hams, 10@12 lbs. av.....	23 1/2	@24
Regular hams, 12@14 lbs. av.....	23	@24
Skinless hams, 10@12 lbs. av.....	24	@25
Skinless hams, 12@14 lbs. av.....	23 1/2	@24
Skinless hams, 16@18 lbs. av.....	23	@24
Skinless hams, 18@20 lbs. av.....	22	@23
Picnics, 4@6 lbs. av.....	16 1/2	@17
Picnics, 6@8 lbs. av.....	16 1/2	@17
Bacon, boneless, Western.....	23	@24
Bacon, boneless, city.....	23	@24
Beef tongue, light.....	26	
Beef tongue, heavy.....	26	

### FANCY MEATS

Fresh steer tongues, untrimmed.....	17c	a pound
Fresh steer tongues, l. c. trimmed.....	30c	a pound
Sweetbreads, beef.....	25c	a pound
Sweetbreads, veal.....	60c	a pair
Beef kidneys.....	11c	a pound
Mutton kidneys.....	5c	each
Livers, beef.....	29c	a pound
Oxtails.....	15c	a pound
Beef hanging tenders.....	30c	a pound
Lamb fries.....	12c	a pair

### BUTCHERS' FAT

Shop Fat.....	\$1.75	per cwt.
Breast Fat.....	2.25	per cwt.
Edible Suet.....	3.00	per cwt.
Inedible Suet.....	2.75	per cwt.

### GREEN CALFSKINS

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals.....	25	3.20	3.40	3.45	3.75
Prime No. 2 veals.....	23	2.90	3.10	3.15	3.35
Buttermilk No. 1.....	20	2.70	2.90	2.95	---
Buttermilk No. 2.....	19	2.55	2.75	2.80	---
Branded gruby.....	15	1.85	2.05	2.10	2.15
Number 3.....	15	1.85	2.05	2.10	2.15

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on April 2, 1941:

	CHICAGO	BOSTON	NEW YORK	PHILA.
<b>Fresh Beef:</b>				
<b>STEER, Choice:</b>				
400-500 lbs. <sup>1</sup> .....	\$17.00@19.00		\$18.00@19.50	
500-600 lbs. <sup>1</sup> .....	17.00@19.00		18.00@19.50	
600-700 lbs. <sup>2</sup> .....	17.50@19.50	\$18.00@19.50	18.00@19.50	\$19.50@20.50
700-800 lbs. <sup>2</sup> .....	17.50@19.50	18.00@19.50	18.00@19.50	19.50@20.50
<b>STEER, Good:</b>				
400-500 lbs. <sup>1</sup> .....	15.50@17.00		16.50@18.00	16.50@18.50
500-600 lbs. <sup>1</sup> .....	15.50@17.00		16.50@18.00	16.50@18.50
600-700 lbs. <sup>2</sup> .....	16.00@17.50	16.00@18.00	16.50@18.00	16.50@18.50
700-800 lbs. <sup>2</sup> .....	16.00@17.50	16.00@18.00	16.50@18.00	16.50@18.50
<b>STEER, Commercial:</b>				
400-600 lbs. <sup>1</sup> .....	14.50@15.50		15.00@16.50	15.00@16.50
600-700 lbs. <sup>2</sup> .....	14.50@16.00	15.00@16.00	15.50@16.50	15.00@16.50
<b>STEER, Utility:</b>				
400-600 lbs. <sup>1</sup> .....	14.00@15.00		14.00@15.00	
<b>COW (all weights):</b>				
Commercial.....	13.00@14.00	13.50@14.50	14.00@15.00	
Utility.....	12.50@13.00	12.75@13.50	13.00@14.00	13.50@14.00
Cutter.....	11.75@12.50	12.00@12.75	12.50@13.00	13.00@13.50
Canner.....	11.00@11.75			
<b>Fresh Veal and Calf:<sup>3</sup></b>				
<b>VEAL, Choice:</b>				
80-130 lbs. ....	16.00@18.00	17.50@19.50	18.00@20.00	17.00@19.00
130-170 lbs. ....				
<b>VEAL, Good:</b>				
50-80 lbs. ....	13.00@15.00	15.00@17.00	14.00@16.00	15.00@16.00
80-130 lbs. ....	14.00@16.00	16.00@18.00	16.00@18.00	16.00@17.00
130-170 lbs. ....				
<b>VEAL, Commercial:</b>				
50-80 lbs. ....	12.00@13.00	13.00@14.50	13.00@14.00	13.00@14.00
80-130 lbs. ....	13.00@14.00	14.00@15.50	14.00@16.00	14.00@15.00
<b>VEAL, Utility:</b>				
All weights.....	10.50@12.00	12.00@13.50	12.00@13.00	12.00@13.00
<b>Fresh Lamb and Mutton:</b>				
<b>LAMB, Choice:</b>				
40-45 lbs. ....	17.50@18.50	17.50@19.00	17.50@19.00	18.50@19.00
45-50 lbs. ....	16.50@17.50	16.50@17.50	16.50@17.50	17.00@18.50
50-60 lbs. ....	15.50@16.50	15.50@16.50	15.00@16.00	16.00@17.00
<b>LAMB, Good:</b>				
30-40 lbs. ....	16.50@17.50	17.50@18.50	17.50@18.00	17.50@18.00
40-45 lbs. ....	16.50@17.50	16.50@17.50	16.50@17.50	18.00@18.50
45-50 lbs. ....	15.50@16.50	15.50@16.50	16.00@16.50	16.50@17.50
50-60 lbs. ....	14.50@15.50	14.50@15.50	14.00@15.00	16.00@16.50
<b>LAMB, Commercial:</b>				
All weights.....	14.50@15.50	14.50@16.50	15.00@17.00	16.00@17.00
<b>LAMB, Utility:</b>				
All weights.....	13.50@14.50	14.00@15.50	14.00@15.50	
<b>MUTTON (Ewe), 70 lbs. down:</b>				
Good.....	10.00@11.00		12.50@13.50	
Commercial.....	9.00@10.00		11.00@12.50	
Utility.....	8.50@9.00		10.00@11.50	
<b>Fresh Pork Cuts:<sup>4</sup></b>				
<b>LOINS No. 1 (Boneless Incl.):</b>				
8-10 lbs. ....	15.50@16.50	16.50@17.50	15.50@17.00	16.50@17.50
10-12 lbs. ....	15.50@16.00	16.50@17.50	15.50@17.00	16.00@17.00
12-15 lbs. ....	14.50@15.00	15.50@16.50	14.50@16.00	15.00@16.50
16-22 lbs. ....	14.00@15.00			14.00@15.00
<b>SHOULDERS, Skinned, N. Y. Style:</b>				
8-12 lbs. ....	13.00@13.50		13.50@14.50	
<b>BUTTS, Boston Style:</b>				
4-8 lbs. ....	16.00@16.50		16.00@17.00	16.00@17.00
<b>SPARE RIBS:</b>				
Half Sheets.....	11.00@12.00			
<b>TRIMMINGS:</b>				
Regular.....	7.50@8.00			

<sup>1</sup>Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. <sup>2</sup>Includes koshered beef sales at Chicago. <sup>3</sup>Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. <sup>4</sup>Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

## CANADIAN BACON PRICE

MONTREAL.—In the Canadian House of Commons, James Gardiner, Minister of Agriculture, defended the Canadian government's bacon agreement with Britain and said that if there had not been such an agreement last year, Britain could have obtained all her hog products from the United States, and Canadian hog raisers would have been lucky to get \$5 per cwt. This year's agreement did provide for a lower price,

but was offset by provision for sending Britain a greater quantity.

When commencing last year's bacon pact with Britain, the Minister digressed to pay a tribute to the British. He indicated that they paid 3c a pound more for hog products under the agreement than would have been necessary had the supplies been purchased from the United States, but he added that "when Britain signs on the dotted line she keeps that contract."



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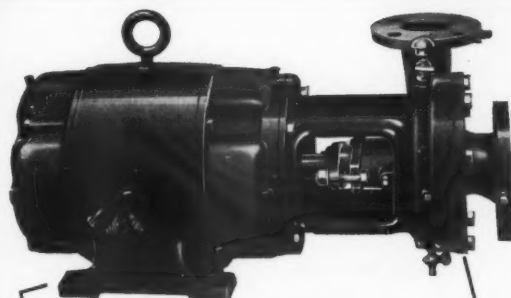
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West Carrollton, Ohio



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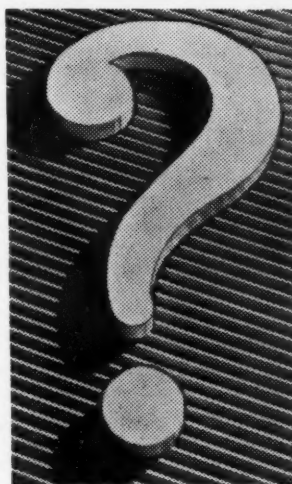
Tested and guaranteed for workmanship and for the service for which they are sold!

• **TYPES:** Horizontal or vertical; Single suction, single-stage; Single suction, multi-stage; Double suction, single-stage; Double suction, multi-stage.

• **MATERIALS:** Stainless steels, acid resistant bronze, nickel, lead or any alloy required for the service.

• **DRIVE:** Direct connected, belted, chain or gear.

The FREDERICK IRON & STEEL COMPANY  
FREDERICK, MARYLAND



**ARE YOUR**  
**FLOORS**  
**RIDGED**  
**WITH RUTS**

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The Midland Paint & Varnish Co.  
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There is no substitute for

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S. P. Boiling Hams  
Green and S. P. Skd. Hams  
Picnics, Green and S. P.  
Bellies, Green and S. P.  
D. S. Bellies, Clear and Rib  
D. S. Fat Backs  
D. S. Rough Ribs  
Other D. S. Meats  
Export Cuts  
Fresh Pork Cuts  
Barrelled Pork and Beef

## LARD

Cash	Neutral
Refined	Futures

## SUSAGE MATERIALS

Pork Trimmings  
Boneless Beef  
Dressed Beef for Boning  
Pork and Beef Offal  
Beef Ham Sets

TALLOW AND GREASE  
OLEO OIL AND STEARINE  
COTTONSEED OIL  
HIDES AND CALFSKINS  
FERTILIZER MATERIALS  
MARKET STATISTICS

Hog Markets  
Provision Stocks  
Export Shipments  
Domestic Shipments

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## DAILY MARKET SERVICE

407 SOUTH DEARBORN STREET

CHICAGO, ILLINOIS



# Tallow, Greases, Steady to Firmer on Improved Interest

Soapers step into New York market on Tuesday and purchase good quantity of extra at 6½c, an advance of ¼c over last trades—Tone firm at midweek; offerings light.

**TALLOW.**—It was not until Tuesday of this week that anything of interest occurred in the tallow market at New York. Until then, the large soaper remained on the sidelines, while the other two consumer interests displayed only a routine interest at the 6¼c level. Sellers remained firm at 6½c, and the volume of their offerings failed to increase. On Tuesday, the larger soapers stepped in and purchased a good line of extra tallow at 6½c, marking an advance of ¼c over the last trades. It was reported that they bought material not only in the metropolitan area, but also from Pennsylvania and as far away as Massachusetts. The other soapers then entered the market, purchasing fair quantities, and at midweek the tone was firm, with further inquiries, but an absence of offerings. It is not clear whether the sales have materially improved the producers' position, for they were known to have rather sizable quantities of April production in an unsold position. In the light of the action of the lard market, the sudden improvement in tallow was a little surprising, and the rapidity of the advance encouraged some buying.

At New York, edible was quoted 6½@6¾c; extra, 6½@6¾c, and special, 6½@6¾c.

In a strong, active market, tallow recorded gains of as much as ½c at Chicago this week, bolstered largely by strength in lard and allied commodities. Producers consistently elevated their offerings in keeping with the firmer trend. On Monday, a large consumer advanced bids to 6¼c for prime tallow, but failed to find offerings that basis. On trading credited partly to dealers, several tanks of prime sold at 6½c, Cincinnati. Tuesday, large consumer advanced bids another ¼c. Pound lot of prime sold at 6½c, special at 6¼c and No. 3 at 6c, Cincinnati. Market advanced ¼c at midweek on sales in other directions; several tanks of prime sold at 6¼c and No. 3 at 6¼c, Cincinnati and southeast. Market was strong on Thursday with a fair movement, and the following prices prevailed:

Edible tallow.....	6½@7
Fancy tallow.....	6½@7
Prime packers.....	6½
Special tallow.....	6¼
No. 1 tallow.....	6¼

**STEARINE.**—Prices were firmer, although the volume of trade on the upturn was light. There were small sales

at 7¼c and the market is quoted at that basis now.

At Chicago, stearine was quoted 7@7¼c.

**OLEO OIL.**—Steady prices, but a quieter turnover was the trend of the week. Extra was quoted 8@8½c; prime, 7½@8c; and lower grades, 7@7½c.

At Chicago, oleo was quoted at 8c.

**GREASE OIL.**—New York prices were unchanged for the week, with little or no feature to the routine trading. No. 1 was 9¼c; No. 2, 9c; Extra No. 1, 9½c; winter strained, 9½c; prime burning, 10½c, and prime inedible, 10c.

Grease oil quotations at Chicago were as follows: No. 1, 8¼c; No. 2, 8½c; extra, 9¼c; extra No. 1, 9c; extra winter strained, 9½c; special No. 1, 8½c; prime burning, 10c; and prime inedible, 9½c. Acidless tallow oil was quoted in the Chicago market at 8¼c.

**NEATSFOOT OIL.**—There was no change in New York prices, with the market steady but featureless. Cold pressed was 15¼c; extra, 9¼c; extra No. 1, 9½c; prime, 10c; and pure, 11¼c.

Neatsfoot oil quotations in the Chicago market were: Cold test, 15c; extra, 9¼c; No. 1, 9c; prime, 9½c; and pure, 11c.

**GREASES.**—Prices were quiet and unchanged for most of the week, but following the late upturn in tallow were advanced about ¼c. There was a modest trade, checked only by the fact that producer offerings were light.

At New York, choice white quoted 6¼@6½c; yellow and house, 6½@6¾c; and brown, 5¼@5½c.

Advances of up to ½c were made in the grease market at Chicago this week, with greases paralleling the added strength in the tallow market. On Tuesday, white grease sold in a fair way at 6½c, Chicago, and a few tanks of good yellow sold at 6c. Couple of tanks of brown grease sold same day at 5½c, Chicago. Additional tanks of white grease sold at midweek at 6½c, Chicago and Cincinnati, and yellow grease sold at 6c, Chicago. On Thursday, the market was strong on greases and there was a fair movement. White grease moved at 6½c, Chicago, and a couple of tanks of yellow at 6c, Chicago. Thursday's grease quotations at Chicago were:

Choice white grease.....	6½
A-white grease.....	6½
B-white grease.....	6½
Yellow grease, 10-15 f.f.a.....	6
Yellow grease, 16-20 f.f.a.....	5½
Brown grease.....	5½@5¾

A meal without Meat

is a meal incomplete.

## BY-PRODUCTS MARKETS

(Quotations given are basis Chicago.)

April 3, 1941

Following important gains made last week, the by-products markets settled down this week to a steady tone. Trade was only moderate.

### Blood

Blood firm, but not overly active, at around last week's levels.

	Unit
Ammonia	
Unground .....	\$3.25@3.35

### Digester Feed Tankage Materials

The 11-12% digester feed tankage was reported last sold at \$3.40, Chicago; now quoted around \$3.35 and firm at that figure.

Unground, 11 to 12% ammonia.....	\$ 3.35
Unground, 6 to 10% choice quality.....	3.50@3.60
Liquid stick.....	1.50

### Packinghouse Feeds

Feeds continue firm at last week's levels; supplies reported low and shortage expected to continue for short time at least.

	Carlots,	Per ton
60% digester tankage.....		\$50.00
50% meat and bone scraps.....		45.00
Blood-meal.....		60.00
Special steam bone-meal.....		52.50

### Bone Meals (Fertilizer Grades)

No changes in prices; material reported moving at list.

	Per ton
Steam, ground, 3 & 50.....	\$35.00@37.50
Steam, ground, 2 & 26.....	35.00

### Fertilizer Materials

Small amount of fertilizer material reported to be moving at list; market firm.

	Per ton
High grade tankage, ground	
10@11% ammonia.....	2.50 & 10c
Bone tankage, unground, per ton	24.00@25.00
Hoof meal.....	2.65

### Dry Rendered Tankage

Slight advance reported in cracklings, with demand good and some trading at list.

	Per unit
Hard pressed and expeller unground	
up to 45% protein (low test).....	.70
above 45% protein (high test).....	.67½
Soft pressed pork, ac. grease and	
quality, ton.....	37.50@40.00
Soft pressed, beef, ac. grease and	
quality, ton.....	35.00@37.50

### Gelatine and Glue Stocks

No changes reported.

	Per ton
Calf trimmings.....	\$29.00@32.50
Sinews, pizzles.....	22.00@24.00
Cattle jaws, skulls and knuckles.....	32.50@35.00
Hide trimmings.....	20.00@22.00
Pig skin scraps and trim, per lb.....	5¢ @ 6c

### Bones and Hoofs

Hoof market remains firm at previous levels.

	Per ton
Round shins, heavy.....	\$52.50@55.00
light.....	50.00@52.50
Flat shins, heavy.....	50.00@52.50
light.....	45.00@47.50
Blades, buttocks, shoulders & thighs.....	42.50@45.00
Hoofs, white.....	55.00
Hoofs, house run, unassorted.....	29.00@30.00
Junk bones.....	29.00

### Animal Hair

Animal hair continues quiet and unchanged.

Winter coll dried, per ton.....	\$50.00@52.50
Summer coll dried, per ton.....	25.00@30.00
Winter processed, black, lb.....	7½c @ 8¼c
Winter processed, gray, lb.....	7c @ 7½c
Summer processed, gray, lb.....	3c @ 3½c
Cattle switches.....	4c @ 4½c

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 16% per unit.....	3.00
Unground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.15 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	51.00
April shipment.....	51.00
Fish scrap, acidulated, 70% ammonia 3% A. P. A., f.o.b. fish factories.....	2.75 & 50c
Soda nitrate, per net ton; bulk, ex-vessel Atlantic and Gulf ports.....	27.00
in 200-lb. bags.....	28.70
in 100-lb. bags.....	29.40
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	2.75 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	2.85 & 10c

### Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$34.00
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	35.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	8.50

### Dry Rendered Tankage

50/55% protein, unground.....	.65c
60% protein, unground.....	.65c

## EASTERN FERTILIZER MARKETS

New York, April 2, 1941

The markets were active and strong the past week and producers of cracklings at New York are holding firm at 65c per unit. Ground South American low test cracklings sold as high as 75c and high test at 70c. Blood sold at \$3.00, f.o.b. eastern shipping points, and South American blood for shipment was quoted at about \$2.85 c.i.f.

Sales of fish scrap on a "when and if made" basis were made at \$4.15 and 10c, f.o.b. fish factories for summer delivery. Tankage sold at eastern points at \$2.85 and 10c, with some sellers now asking \$3.00 and 10c. Shipments of fertilizers are going forward at a better pace and most manufacturers are looking for a good season.

## DEFENSE IS A.T.A.E THEME

Defense and its effect upon civil operations will be the general theme of the spring meeting of the American Trade Association Executives, scheduled for the Mayflower hotel, Washington, D. C., on April 26. The four principal topics to be considered include operation of priorities, defense subcontracting, prices and their control and labor and the national defense. They will be followed by panel discussions at which specific questions of concern to industry will be asked and answered.

## MARGARINE PRODUCTION

Margarine produced during January, 1941, with comparisons:

	Jan. 1941, lbs.	Jan. 1940, lbs.
Production of uncolored margarine.....	33,617,656	29,204,468
Production of colored margarine.....	412,204	149,578
Total production.....	34,029,860	29,354,046
Uncolored margarine with- drawn tax paid.....	33,779,287	29,379,265
Colored margarine with- drawn tax paid.....	56,110	30,011

# Cotton Oil Futures Mark Time Following Reaction

Values off as longs take profits after extended upturn—Traders more cautious on belief bullish factors have been discounted—Government price policy watched closely—Crude cotton oil firm but other oils easier.

TRADING in the New York cottonseed oil futures market continued active during the past week. Total sales for March were 8,076 lots, or the largest single month's business on record.

The market continued to show strength over the weekend and on Monday the entire list was at new highs for the season. This advance represented a gain of 169 to 172 points during the past month. Commission houses were active buyers on Monday and the market was influenced by the upward trend in other commodities.

A liquidating movement developed in most markets on Tuesday and was felt in cotton oil. Longs were inclined to take profits and, since buyers were less aggressive, prices dropped 27 to 33 points. Thereafter the market was in an awaiting position, pending news developments in Washington or in the trade. Underlying conditions were not materially changed, but the fact that prices had already advanced about 2c led some traders to assume a more cautious position on the assumption that the advance had discounted many of the bullish factors in the market.

A good deal of importance was attached to a statement by Secretary of Agriculture Wickard to the effect that the prospect of British food purchases had been overestimated, and had caused unwarranted speculation in a few commodities. It was also reported that Leon Henderson, head of the National Defense Advisory Commission advocates a civilian control board in the OPM to handle prices in conformity with the way it handles production. This gave the impression that Washington is watching the movement of commodities very closely, and might, under certain conditions, advocate some form of price control.

## VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	7½ @ 7½
White deodorized, in bbls., f.o.b. Chicago.....	8 @ 8½
Yellow, deodorized.....	9 @ 9½
Soap stock, 50% f.f.a. f.o.b. consuming points.....	nom. 1%
Soybean oil, f.o.b. mills, in tanks.....	6½ @ 7
Corn oil, in tanks, f.o.b. mills.....	7½ @ 7½
Coconut oil, sellers tanks, f.o.b. coast.....	4½ @ 4½
Refined coconut, bbls., f.o.b. Chicago.....	9½ @ 9½

## OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	14½
White animal fat.....	13
Water churned pastry.....	14½
Milk churned pastry.....	15½
Vegetable type.....	9½

At the same time, the question of future supplies of oils and fats continued to stimulate confidence in higher prices. A statement by John B. Gordon, secretary of the Bureau of Raw Materials for American Vegetable Oils and Fats Industry, attracted considerable attention, especially his comment on the supply of domestically produced fats. "Such reserves are pathetically low," said Mr. Gordon, "for a nation which is at work on a defense program, as it is just as important, that there be adequate food supply reserves as that there be reserves of metals and fibers."

COCONUT OIL.—There was little or no trade in American markets and quotations were nominal. At New York it was possible to obtain nearby tanks on bids of 4¼c, with intimations that a fair amount might be afloat. The west coast market was nominal at 4¼c, although some were asking as high as 4½c.

CORN OIL.—Prices averaged ½c higher for the week. Chicago still made no offerings, but down state points made small sales at 7¼c, and Indianapolis at 7½c.

SOYBEAN OIL.—After advancing to a high of 7¼c, prices turned easier. The best bids at midweek were no better than 6¾c. A considerable quantity of resale material was made available at 7c and this checked upturns.

PALM OIL.—Nearby material was rather firm at 4¼c for Sumatra and 4¼c for Nigra. A little trade worked at these levels.

OLIVE OIL FOOTS.—It was difficult to locate offerings of tanks, but drum lots were quoted at 12¼c.

PEANUT OIL.—Carolina mills continued to report trade at 7¼c and were asking as high as 7¾c for further supplies. Demand was good.

## CHICAGO COTTON OIL

Closing Prices

Monday, Mar. 31.—May 8.18 b; July 8.20 b; Sept. 8.31 ax; Oct. 8.32 ax; cash 8.05 b@8.25 ax.

Tuesday, Apr. 1.—May 8.03; July 8.08; Sept. 8.14; Oct. 8.16; all ax; cash 7.95 b@8.15 ax.

Wednesday, Apr. 2.—May 8.15; July 8.23; Sept. 8.33; Oct. 8.37; all b; cash 8.10 b@8.30 ax.

Thursday, Apr. 3.—May 8.25; July 8.29; Sept. 8.38; Oct. 8.39; all b; cash 8.10 b@8.30 ax.

Friday, April 4.—May 8.42; July 8.43; Sept. 8.52; Oct. 8.54; all bid; cash 8.30 b@8.50 ax.

Watch the Classified Advertisements page for bargains in equipment.

The National Provisioner—April 5, 1941

## IT'S A DISGRACE to harbor Flies!



### DUROBAR Electric Screens

kill flies outside on their way to food—before they reach it.

In summer when flies are prevalent food inspectors insist on flyless premises.

Freedom from flies spells greater cleanliness, sanitation and efficiency.

DUROBARS prevent filthy flies from getting inside, poisoning food and annoying workers.

### READ WHAT USERS SAY—

"The DUROBAR screens on our butcher shop have proved satisfactory in every manner, and especially so because there is no expense in maintaining them."

"The DUROBAR screens we installed two years ago have given us very best results and we consider them very practical."

### MADE IN VARIOUS STYLES AND SIZES.

Write for details, prices and valuable fly control information.

### NATIONAL ELECTRIC SCREEN CORPORATION

29 N. Peoria St., Dept. 14-A  
CHICAGO

Offices in All Principal Cities



### COTTON OIL TRADING

COTTONSEED OIL.—Valley crude was quoted Wednesday at 7½¢ paid; Southeast, 7¼¢ paid; Texas, 7½¢ paid at common points; Dallas, 7¼¢ nominal.

Futures market transactions for the week at New York were:

#### FRIDAY, MARCH 28, 1941

	Sales	Range		Closing—	
		High	Low	Bid	Asked
April .....	38	8.25	8.15	8.15	nom
May .....	..	..	..	8.17	8.19
June .....	..	..	..	8.21	nom
July .....	125	8.20	8.17	8.19	trad
August .....	..	..	..	8.24	nom
September ..	177	8.41	8.30	8.30	8.32
October .....	69	8.45	8.33	8.33	8.35
November ..	..	..	..	8.38	nom

Sales 409 contracts.

#### SATURDAY, MARCH 29, 1941

April .....	14	8.28	8.24	8.25	nom
May .....	..	..	..	8.25	8.27
June .....	..	..	..	8.30	nom
July .....	64	8.33	8.24	8.27	8.29
August .....	..	..	..	8.31	nom
September ..	73	8.46	8.38	8.39	sale
October .....	31	8.48	8.41	8.43	sale
November ..	..	..	..	8.48	nom

Sales 182 contracts.

#### MONDAY, MARCH 31, 1941

April .....	13	8.28	8.20	8.20	nom
May .....	..	..	..	8.23	8.24
June .....	..	..	..	8.20	nom
July .....	115	8.38	8.20	8.24	trad
August .....	..	..	..	8.30	nom
September ..	165	8.48	8.30	8.33	8.34
October .....	59	8.50	8.33	8.35	trad
November ..	..	..	..	8.40	nom

Sales 352 contracts.

#### TUESDAY, APRIL 1, 1941

April .....	37	8.18	8.01	8.05	nom
May .....	..	..	..	8.08	8.11
June .....	..	..	..	8.12	nom
July .....	150	8.24	8.05	8.10	sale
August .....	..	..	..	8.13	nom
September ..	193	8.35	8.15	8.17	sale
October .....	70	8.30	8.17	8.20	8.22
November ..	..	..	..	8.24	nom

Sales 452 contracts.

#### WEDNESDAY, APRIL 2, 1941

April .....	14	8.09	8.06	8.05	nom
May .....	..	..	..	8.22	8.30
June .....	103	8.34	8.07	8.27	nom
July .....	..	..	..	8.30	trad
August .....	..	..	..	8.35	nom
September ..	158	8.45	8.16	8.40	trad
October .....	143	8.48	8.18	8.44	trad
November ..	..	..	..	8.46	nom

Sales 418 contracts.

#### THURSDAY, APRIL 3, 1941

May .....	23	8.44	8.25	8.33	nom
July .....	108	8.48	8.32	8.34	nom
September ..	158	8.58	8.40	8.43	nom
October .....	63	8.60	8.44	8.47	nom

(See page 40 for later markets.)

### APRIL SURPLUS FOODS

Lard and all pork (except cooked or canned) are listed among surplus foods which will be available during April to families taking part in the food stamp plan, according to the Surplus Marketing Administration. These foods are obtainable in local stores in each stamp plan area in exchange for blue surplus food stamps.

Vegetable shortening, to be used for cooking and not as table spread, and labeled "made entirely from domestic vegetable oils," will continue available for April in the stamp plan areas of Dallas, Tex., and all of Dallas county; Houston, Tex., and all of Harris county; Memphis, Tenn., and all of Shelby county; and New Orleans, La., and all of Orleans parish.

Watch Wanted page for bargains.

# ANOTHER PACKER GOES TO ROTO CUT!



## ILLINOIS MEAT CO.

Latest Addition to List  
of ROTO-CUT Users!

More and more the swing is to ROTO-CUT. Packers and manufacturers of sausage in all parts of the country are adopting the ROTO-CUT as a superior, lower cost method of producing quality products. Available in 150, 250 and 400-lb. capacities, the ROTO-CUT will fit into your production plan perfectly. Get the details now!

## THE GLOBE COMPANY

Packing House and Factory Equipment  
4040 S. PRINCETON AVE., CHICAGO, ILL.



Saving the  
MEAT INDUSTRY



# HIDES AND SKINS

**Packer hides active and strong—Native steers sell  $\frac{1}{2}$ c up—Packers secure asking prices on branded steers—Light cows  $\frac{1}{4}$ c up—Heavy cows sell  $\frac{1}{4}$ @ $\frac{1}{2}$ c up.**

## Chicago

**PACKER HIDES.**—The packer hide market is strong and active, with total reported sales of about 100,000 hides so far this week. Packers finally secured their asking prices on branded steers, which moved in a good way, Exchange traders being credited with a good part of the buying. Native steers from less grubby points sold  $\frac{1}{2}$ c higher. Trading at the week-end and during the first day of the week accounted for about 40,000 heavy native cows, at  $\frac{1}{2}$ c up for the St. Pauls and  $\frac{1}{4}$ c advance for more grubby points. Light native cows sold at  $\frac{1}{4}$ c up, with further business that basis declined, while a few branded cows sold at steady price.

Packers are well sold up at most points on light hides of all descriptions and offerings at the moment are confined for the most part to heavy branded steers. The general firming up of all commodity markets this week would undoubtedly have been reflected in a much stronger hide market, due to the

closely sold up position of packers as they go into the better quality April production, were it not for the rumors emanating from Washington that consideration was being given to the establishment of price ceilings for a number of products, including hides, at the appearance of any inflationary pressure. This undoubtedly hindered hide futures from moving up to the expected extent with security markets, futures currently being 26@34 points over last Friday's close.

One lot of 2,900 St. Paul Mar. native steers sold at 14c, or  $\frac{1}{2}$ c up; natives from River or any light average point are salable at 13 $\frac{1}{2}$ c. Extreme light native steers last sold at 15 $\frac{1}{2}$ c but it would be difficult to buy these under 15 $\frac{1}{2}$ c now.

There was considerable buying of branded steers credited to Exchange operators at the opening of the week, and further sales later, all at packers asking prices of 13c for butt brands and 12 $\frac{1}{2}$ c for Colorados, dating Jan. into Mar.; around 19,000 butts were reported and about 15,000 Colorados this basis, while one packer booked a good quantity of branded steers quietly. Heavy Texas steers are quotable at 13c; light Texas steers are around 12 $\frac{1}{2}$ c nom., with 12c last paid and


none offered. One lot of 2,800 Mar. extreme light Texas steers sold at 14c.

Sales on Saturday and Monday accounted for 5,000 or more St. Paul heavy native cows at 13c, or  $\frac{1}{2}$ c up for the less grubby take-off, while 33,300 heavy cows from other points moved at 12 $\frac{1}{2}$ c, or  $\frac{1}{4}$ c up. A total of 3,000 River point Mar. light native cows sold at 14 $\frac{1}{2}$ c, and this figure since declined with 15c asked; 1,300 Cedar Rapids take-off sold at 14 $\frac{1}{4}$ c, early; 7,000 northern point light cows sold at 14c, or  $\frac{1}{4}$ c up, and this is bid; the Association sold 2,000 Mar. light cows also at 14c early. One lot of 4,500 Mar. branded cows sold steady at 13 $\frac{1}{2}$ c and this is bid; packers talk  $\frac{1}{4}$ @ $\frac{1}{2}$ c higher, especially for southwest points.

Mar. native bulls were sold up previous week at 10c; branded bulls last sold at 9c.


An Iowa packer sold 2,000 Mar. native steers at 14c; 2,500 branded steers at 13c for butts and 12 $\frac{1}{2}$ c for Colorados; River light cows at 14 $\frac{1}{2}$ c, and several cars heavy cows at 12 $\frac{1}{2}$ c, 12 $\frac{1}{4}$ c and finally 13c.

Withdrawals from Exchange warehouses during March totalled 20,488 hides, as against 11,365 during Feb.; warehouse stocks on April 1st were 300,754 hides, as compared with 913,587 plus 32,046 awaiting certification on same date a year ago. Hide prices however, as shown by the table on page 40, do not show any commensurate advance over last year.



**DUBLEDGE**  
**REINFORCED**  
**BEEF SHROUDS**

**CINCINNATI COTTON PRODUCTS CO.**  
Colum, Alfred and Cook Streets Cincinnati, Ohio  
**STOCKINETTES, DUBLEDGE BEEF SHROUDS, INDUSTRIAL FABRICS**



**For Better Manufactured MEAT PRODUCTS include**

**DAIRSTYLE**  
**DRIED SKIM MILK**

Available in  
Northeastern Territory only

**DAIRYMEN'S LEAGUE CO-OP. ASS'N, INC.**  
11 WEST 42nd ST., NEW YORK, N. Y.

## SHOT IN THE ARM

REPLACING WORN CASTERS ACTS  
LIKE A POWERFUL STIMULANT

A new set of Service Casters on equipment gone sluggish will save floors and pep up production more than enough to pay the bill. Service ForgeWeld pictured here is recommended for replacement because it is speedy and practically unbreakable. Look at the ball bearings, the Hyatt wheel bearing. Think how drop forged steel gives it endurance. Write us for circular and all details.



# SERVICE

Meat Handling Units

**SERVICE CASTER & TRUCK CO.**  
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Albion, Mich. Eastern Factory:  
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Toronto, Canada: United Steel Corporation, Ltd., SCAT Co. Division.

**CHICAGO'S NEWEST HOTEL**



**The HARRISON**

● No expensive frills but . . . everything for your comfort in an ideal downtown location. You get a smartly furnished room with circulating ice-water, tub or shower-bath and FREE RADIO. And . . . you can even step into your garage from the hotel lobby.

**ANDREW C. WEISBURG, President**  
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Under Same Management as Los Altos Apt. Hotel, Los Angeles

**400 ROOMS    400 BATHS**  
**JUST OFF MICHIGAN BLVD.**  
**ON HARRISON ST.**  
**TELEPHONE: HARRISON 8000**

**SINGLE ROOM FROM \$2.00 · DOUBLE ROOM FROM \$3.00**

**OUTSIDE SMALL PACKER.**—The market on outside small packer all-weight natives is quotable in a range of 13@14c, selected, Chgo. freight, brands ½c less. Some heavy average spready hides are offered at 13c and not wanted, although bid of 13c was declined for some 50 lb. avge. Mar. hides of more desirable take-off. Some lighter average plump hides from desirable sections have sold at 13½@14c, according to reports from buyers.

**PACIFIC COAST.**—Some trading is awaited to establish the Coast market on March take-off. Last trading price of 11½c flat for steers and cows, f.o.b. shipping points, was declined early; while some were said to be available early at 12c, it is probable that higher will be asked.

**FOREIGN WET SALTED HIDES.**—The South American market advanced about ¾c this week on heavy steers; trade was of fair volume, considering the good movement reported previous week. Early this week 16,000 Argentine frigorifico standard steers sold at 90 pesos, equal to about 13½@14c, c.i.f. New York, as against 89½ pesos or 13½c paid previous week; 2,000 more sold later at 91 pesos or about 14½c. Sales of 4,500 reject heavy steers were also reported at 84 pesos or about 13½@14c; a few frigorifico light steers were reported sold at a price equal to about 14c, and frigorifico cows also at 14c, for March take-off.

**COUNTRY HIDES.**—The country hide market showed little change on

scattered sales coming to light this week. Untrimmed all-weights are quoted 11@11½c flat, del'd Chgo., for 48/49 lb. avge.; buyers' ideas usually top at 11c, unless choice light average stock is offered, while sellers ask higher. Heavy cows are said to be salable around 9½c flat, trimmed; heavy steers in less demand and quoted 9@9½c flat, trimmed. There appears to be more interest at the moment in trimmed buffs at 12¼@12½c, selected, than in extremes; a sale of trimmed extremes was reported early at 13¼c, selected, with 13½c asked in most directions later; tanner buyers' ideas on a flat basis are around 12½c, trimmed. Bulls are quoted 6½@7c asked; glues quoted 8½@8¾c; all-weight branded hides are nominal around 10@10½c flat.

**CALFSKINS.**—Packers moved practically all their March production of calfskins previous week at the advanced prices, aside from a few southern all-weights, and in the absence of offerings the market is quoted firm to strong at last trading prices, 28½c for northern heavies 9½/15 lb., 27c for River point heavies, and 24c for lights under 9½ lb. Milwaukee all-weight packers sold last week at 25c.

Chicago city calfskins advanced ½c to a full cent early this week. Two cars 8/10 lb. sold at 22½c, or ½c up; two cars 10/15 lb. sold at 24½c, and later a car moved at 25c, or a full cent over previous week. Straight countries are quoted around 16½c flat, some talking 16½@17c. Chicago city light calf and

deacons last sold at \$1.60 and apparently are sold up.

**KIPSKINS.**—There was trading in kipskins on a good scale early this week at prices steady with those paid last week. One packer sold Mar. production of 1,900 northern natives at 20c, and 800 northern over-weights at 18½c; another sold 1,700 Mar. northern natives at 20c and 1,400 Mar. northern over-weights at 18½c, having moved southern over-weights previous week at 17½c. A third packer sold 3,000 Feb. northern natives at 20c, and booked Feb. southern natives at about 6,000 Mar. natives quietly. All packers hold small production of Jan. forward branded kips, with market nominal at 15@15½c pending trading.

Chicago city kipskins are quiet and nominal at 18@18½c; production is very light and trading awaited to establish the market. Straight countries quoted 13½@14c flat.

Packer regular slunks last sold at 85c for one lot of March take-off; hairless last sold at 60c for No. 1's, with No. 2's half-price.

**HORSEHIDES.**—The horsehide market is firm to strong, with a good outlet for whatever is available from the better points. City renderers, with manes and tails, are quotable \$6.25@6.50, selected, f.o.b. nearby shipping points, with choice lots salable at top figure; ordinary trimmed renderers range \$6.10@6.25, del'd Chgo.; mixed city and country lots range \$5.50@5.75, Chgo., according to percentage of cities.

**SHEEPSKINS.**—Dry pelts quoted

## EXTRA DIVIDENDS FOR NEVERFAIL USERS

Large packers, small packers . . . ham packers from every State in the Union report sharply rising sales and profits soon after starting to use the NEVERFAIL 3-Day Ham Cure. It's the "Pre-Seasoned" flavor! That, and improved texture, tenderness, mildness and color that win and hold new customers. Write today for a free demonstration in your own plant.



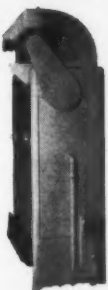
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1819-27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS  
(Chicago Sales Office: 159 Ray Street, Telephone: Chicago 6-6600)

## AIR CONDITIONING

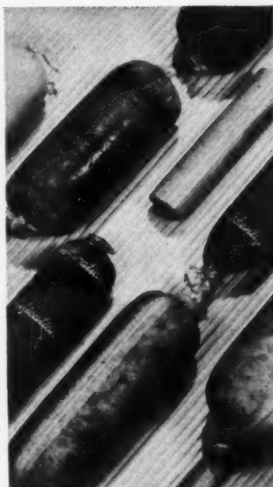
### MEETS PACKING PLANT STORAGE NEEDS

NIAGARA Air Conditioning Fan Coolers are superior for all food storage and processing. Niagara "No Frost" is an improved, cost-saving method of preventing ice formation on cooler coils—saves loss of time—no defrosting—no corrosion hazard—avoids maintenance troubles and saves 25% in size and capacity of cooling equipment. Representatives in principal cities. Address inquiries to

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## JUST WHAT THE BAI ORDERED!



Here's a printable package for all sorts of meat products . . . a package that attractively carries descriptive labeling in conformance with the new BAI regulations. Note, for example, how well the white printing stands out on hard sausage as the ZIPP Casing shrinks down with the meat.

Many another advantage goes along with ZIPP Casings—added convenience . . . for both consumer and meat retailer . . . and worth-while, money-saving production economies for you. ZIPP Casings lend themselves to a surprising variety of products. Write today for our free book.



## IDENTIFICATION, INC.

4541 N. Ravenswood Ave.

Chicago, Illinois

22@22½¢ per lb., del'd Chgo., for full wools. Production increasing on packer shearlings but very few No. 1's around; one house reports moving three cars this week at \$1.25 for No. 2's and 75¢ for No. 3's, with last sale of No. 1's at \$1.75. Pickled skins firm, with last reported sale at \$5.25 per doz. packer production and offerings held at \$5.50. Some trading on mid-west packer wool pelts scheduled for late this week and early next; some quote market nominally \$3.40@3.50 per cwt. live weight basis, while others talk market slightly easier. Outside small packer pelts quoted around \$2.75@3.00 each, on a per piece basis, pending some trade on larger packer production.

### New York

**PACKER HIDES.**—One New York packer at mid-week sold 1,200 and another 800 Mar. native steers at the advanced price of 14c. Two packers hold Mar. natives and are said to have declined this figure. Some action is awaited on Feb.-Mar. branded steers, which were said to be salable to traders at 13c for butts and 12½¢ for Colorado, with possibility of quiet trading.

**CALFSKINS.**—Offerings of calfskins are reported generally light and strongly held. Collector 4-5's are quoted around \$1.50 nom.; scattered sales totalling a car 5-7's were reported at \$1.85, steady; 7-9's are quoted \$2.70@2.75 nom., and 9-12's \$3.85@3.90; car or two of collector 17 lb. and up kip-skins sold at \$4.45. Packer 4-5's are nominal around \$1.80, 5-7's around \$2.05@2.10, and 7-9's \$3.00@3.10; 12,000 packer 9-12's sold at the week-end at \$4.15, or 5c advance.

### TALLOW FUTURE TRADING

N. Y. Closing Prices

Monday, Mar. 31.—May 6.35@6.60; June 6.45@6.70; July 6.45@6.70; Sept. 6.60@6.85; no sales.

Tuesday, April 1.—May 6.55@6.80; June 6.55@6.85; July 6.60@6.90; Sept. 6.65@7.00; no sales.

Wednesday, April 2.—May and June 6.55@6.80; July 6.60@6.90; Sept. 6.65@7.00; no sales.

Thursday, April 3.—May 6.65 b@6.95 ax; June 6.70 b@7.00 ax; July 6.75 b@7.05 ax; Aug. 6.80 b@7.10 ax; no sales.

Friday, April 4.—May 6.80@7.10; June 6.90@7.20; July 7.00@7.30; Sept. 7.10@7.40; no sales.

### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 29, 1941, were 6,153,000 lbs.; previous week 6,326,000 lbs.; same week last year 6,703,000 lbs.; Jan. 1 to date, 67,853,000 lbs.; same period last year, 70,863,000 lbs.

Shipments of hides from Chicago for week ended March 29, 1941, were 6,222,000 lbs.; previous week 5,938,000; same week last year 3,915,000 lbs.; Jan. 1 to date, 65,303,000 lbs.; same period last year, 56,145,000 lbs.

## WEEK'S CLOSING MARKETS

### FRIDAY'S CLOSING

#### Provisions

Lard advanced on report that the government was working on plans to raise hogs to 9c level, and on reports that the government had purchased all the lard offered by packers, or 9,000,000 lbs. lard and 6,500,000 lbs. pork products.

#### Cottonseed Oil

Cotton oil continued strong during the latter part of the week, based on action in lard and strength in other commodities; longs were inclined to take profits on scale upward; open interest was off for the week. Crude oil was quoted at 7½¢ lb., all positions.

Quotations on bleachable cottonseed oil at close of New York market Friday were: May 8.47@8.49; July 8.49 sales; Sept. 8.50 sales; Oct. 8.61 sales; closing firm.

#### Tallow

New York extra tallow, 6½¢ lb.

#### Stearine

Stearine was quoted 7½¢ lb.

### Friday's Lard Markets

New York, April 4, 1941.—Prices are for export. Lard, prime western, 8.50c; middle western, 8.40c; city, 8½¢; refined continent, 8½¢; South American, 9½¢; Brazil kegs, 9½¢; shortening, 10c, car lots.

### MEAT IMPORTS AT NEW YORK

Imports for the period March 20 to March 26, inclusive, at New York:

Point of origin	Commodity	Amount lbs.
Argentina	Canned corned beef.....	156,420
	Canned roast beef.....	1,800
	Canned corned beef hash.....	10,752
	Sweet pickled butts.....	22,050
	Canada—Smoked back bacon.....	5,229
Canada	Smoked belly bacon.....	29
	Pork sausage.....	425
	Fresh chilled pork.....	1,115
	Fresh chilled ham.....	22,234
	Fresh chilled calf livers.....	3,660
	Fresh frozen beef livers.....	855
	Fresh ham.....	38,190
	Fresh pork trimmings.....	4,600
	Fresh pork shoulders.....	3,761
	Fresh pork tenderloins.....	2,520
	Fresh pork spareribs.....	849
	Frozen cow livers.....	2,157
	Frozen ham.....	1,014
	Canned ham.....	9,014
	Frozen beef tongues.....	709
Cuba	4,118 quarters fresh chilled beef.....	586,188
	Fresh frozen beef cuts.....	120,981
	Fresh frozen beef livers.....	2,249
	Fresh frozen beef tongues.....	2,204
Paraguay	Canned corned beef.....	108,000

### ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to April 3, 1941: To the United Kingdom, 193,026 quarters, to the Continent, none. Last week to United Kingdom 43,639 quarters; Continent, 772 quarters.

### CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Apr. 4, 1941:

PACKER HIDES	Week ended Apr. 4	Prev. week	Cor. week, 1940
Hvy. nat. str. 13½	@14	13 @13½	12 @12½
Hvy. Tex. str.	@13	@13ax	@12
Hvy. butt brand'd	@13	@13ax	@12
strs. ....	@12½	@12½	@11½
Hvy. Col. str.	@14	@14n	@12
Ex-light Tex.	@13½b	@13½	@12
Brand'd cows.....	12½	@12½	12 @12½
Hvy. nat. cows. 12½	@14½b	13½ @14½	12½ @12½
Lt. nat. cows. 14	@10	@10	@9
Nat. bulls.....	@9	@9	@8
Brand'd bulls.....	@28½	24 @28½	20½ @27
Calfskins .... 24	@20	@20	@19
Kips, nat.....	@18½	@18½	@18
Kips, ov-wt.....	@15½n	@15n	@16
Kips, brand'd. 15	@85	@85	@1.05
Slunks, reg.....	@60	@60	@60
Slunks, hrls.....	@60	@60	@60

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts. 13	@14	13 @13½	11½ @12
Branded .....	12½ @13½	12½ @13	11½ @11½
Hvy. bulls.....	8½ @9	8½ @9	@8
Brand'd bulls.....	8 @8½	8 @8½	@7
Calfskins .....	22½ @23	22 @24	17½ @23
Kips .....	18 @18½n	18 @18½n	@17½
Slunks, reg.....	@80n	@80n	@95
Slunks, hrls.....	@55n	@55n	@50

### COUNTRY HIDES

Hvy. steers.....	9 @9½	@9n	@9
Hvy. cows.....	@9½	@9n	@9
Butts .....	12½ @12½	@12½	11 @11½
Extremes .....	13½ @13½	@13½	13½ @13½
Bulls .....	6½ @7	6½ @7	6½ @6½
Calfskins .....	@16½	15½ @16	14½ @15
Kipskins .....	13½ @14	13½ @14	@14½
Horsehides .....	5.50 @6.50	5.55 @6.25	4.00 @5.30

### SHEEPSKINS

Pkr. shearings.....	@1.75	@1.75	1.30 @1.35
Dry pelts.....	@22½	@22½	15 @15½

### NEW YORK HIDE FUTURES

Closing Prices

Monday, Mar. 31.—June 14.14; Sept. 14.22@14.23; Dec. 14.25@14.30; Mar. 14.25 n; 227 lots; 20@27 higher.

Tuesday, Apr. 1.—June 14.02; Sept. 14.10; Dec. 14.12; Mar. 14.14 n; 125 lots; 11@13 lower.

Wednesday, Apr. 2.—14.00@14.10; June 14.17; Sept. 14.21@14.24; Dec. 14.21 b; Mar. 14.22 n; 122 lots; 8@15 higher; Apr. sold at 14.05 early.

Thursday, Apr. 3.—Mar. 14.20 n; June 14.08@14.12; Sept. 14.20@14.23; Dec. 14.20 n; 110 lots; 1@9 lower.

Friday, April 4.—April 13.85@13.95; June 14.05; Sept. 14.10@14.13; Dec. 14.10@14.13; Mar. (1942) 14.12 b; 61 lots; 3@10 lower.

### LARD YIELD AND PRODUCTION

Average yield of lard per 100 pounds live weight during February, 1941, was 13.33 lbs., compared with 13.23 lbs. in January, 1941, and 14.21 lbs. in February, 1940.

Production, estimated on the basis of number of hogs slaughtered under federal inspection during the month, totaled 117,714,000 lbs. in February, 1941; 138,836,000 lbs. in January, and 140,979,000 lbs. in February, 1940. Lard rendered during February, 1941, includes 11,496,000 lbs. of pork fat.



# NEW EQUIPMENT *and Supplies*

## RECORDING THERMOMETERS

Two new recording thermometers of the liquid-filled type have been developed by the Bristol Co., Waterbury, Conn. They will be known as the case-compensated Class I recording thermometer and the fully-compensated Class I recording thermometer. Improved design and construction of the measuring elements, tubing and bulbs in these instruments are said to extend the field of application of the liquid-filled thermometer, making it possible to take advantage of the desirable characteristics of the Class I thermometer system on a greater variety of problems.

The case-compensated instrument is offered in temperature ranges up to 400 degs. F. and tubing lengths up to 10 ft. or longer depending on conditions surrounding the installation. The fully-compensated thermometer may be had in ranges up to 400 degs. F. equipped with 200 ft. or less of connecting tubing between the instrument and the bulb.

These thermometers are said to have higher sensitivity and accuracy and are considerably stronger and more powerful than previous designs. They give uniformly accurate results over a wide range of change in temperature along the tubing and in the case.

## HIGH SPEED COMPRESSOR

Unique and exclusive advantages are claimed by the York Ice Machinery Corp. for its new V/W ammonia compressor shown in the accompanying illustration. Although announced only recently, more than 20 of these new compressors are in use, it is said, including 4-, 6- and 8-cylinder units.

Among the advantages claimed for the machine are absence of noise and

vibration-free operation. The compressor is similar in general appearance and design to the York Freon 12 V/W compressor, but differs from the latter machine in having water-jacketed heads.

Vibration and noise have been reduced to a minimum by static and dynamic balancing. Heavy foundations are not required, it is claimed, and all wearing parts are replaceable.

York states that the high speed (720 to 1,050 r.p.m.) at which this new compressor operates permits virtual direct connection to a steam turbine through a simple gear drive. Even a small unit can be operated on low pressure exhaust steam which might otherwise be wasted. The machine can be mounted in locations heretofore considered unsuitable for these machines, such as roofs, processing departments, etc.

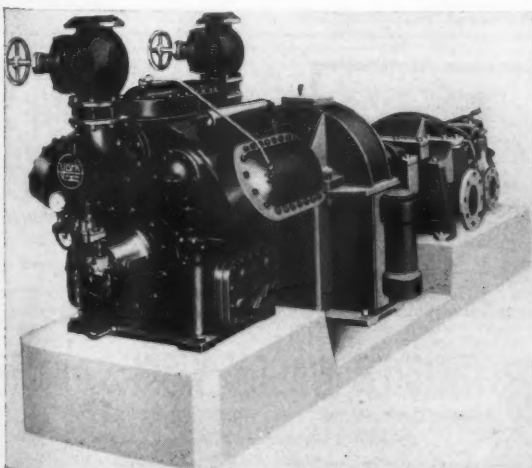
## DRUM-DUMPING STACKER

An improved drum-dumping stacker which is said to handle the dumping of drums, barrels and other liquid or dry material containers with efficiency, has been developed by Lewis-Shepard Sales Corp., 245 Walnut st., Watertown, Mass. This stacker enables the operator to control the dumping operation from the floor and eliminates standing on boxes or improvised platforms.

A self-locking worm makes it possible to hold the drum for as long as desired in any position. Control from the floor also allows the operator to reverse the tilt of the drum or barrel and to slow down or stop the flow of material from the container. The versatility of this improved drum-dumping stacker is claimed to make it a useful piece of equipment for all types of plants.

## YORK V/W COMPRESSOR

This compressor can be driven by a steam turbine (through a simple reduction gear) or electric motor. It operates at speeds up to 1,050 r.p.m. The six-cylinder machine stands only 4 ft. high. This type of compressor is said to be quiet and vibration-free, making it suitable for use in locations heretofore considered closed to such machinery.



## ELECTRIC WIRE-ROPE HOIST

A full electric wire-rope hoist to be sold at popular prices is announced by the Harnischfeger Corp. of Milwaukee,



manufacturers of P&H overhead handling equipment.

Known as the P&H Zip-Lift, the new hoist has been designed for flexible handling service in all lines of industry. Light enough for a man to carry, it can be mounted rigid, on hook or trolley, with interchangeable mountings when desired. It operates with pushbuttons and is powered from a light circuit.

Features claimed for hoist include double brakes for safety of loads, automatic limit switch to prevent loads from rising too high and jamming hoist drum and fully enclosed construction making the unit impervious to dust, fumes, acid, or weather conditions.

Because it is a genuine wire-rope hoist, it permits a wide latitude of side pull, an advantage in reaching beyond aisles, etc., for loads. The pushbutton cable is anchored to the hoist frame so that the operator can pull the hoist along a trolley by means of the cable.

The flexibility of its service is said to make it possible to use the hoist in many different applications. It can be installed at shipping and receiving points, it can handle raw materials, it can be used to carry, raise or place in position vat-covers, oven doors and heavy trays or kettles. It is offered with capacities of 250-, 500-, 1000-, and 2000-lbs. For further information, address the Harnischfeger Corp., Milwaukee, Wis.

## Packaging Conference

(Continued from page 14.)

paper unless absolutely necessary for protection.

"Labels on packaged goods are limited to an area not to exceed 20 square inches. This has meant the redesigning of labels in the long, narrow type which runs around the can, with vertical dimensions of two inches or less. Tinplate containers are prohibited for many commodities, such as cat, dog and bird foods, cosmetics, biscuits, sweets and for display purposes. Coffee may be retailed only in returnable four-pound tins.

"The British government has taken over the entire output of aluminum, and further import has been banned. This requires the finding of substitutes by firms using collapsible tubes and aluminum closures, such as those used for milk bottles. Aluminum foil as inner wrappings in cigarette packages is now eliminated. The pottery trades producing domestic materials are working full time, making pottery jars on which metal closures are used, and decalcomania transfers are used widely for decorative purposes.

"Carton production is rigidly controlled by an order issued in May, last. Stock on hand at that time could be converted, but if material was not in stock, a license was to be obtained from the Ministry of Supply for this conversion. . . . A campaign for eliminating

the carton altogether is being launched by business leaders."

From the standpoint of the meat packer, one of the most interesting and valuable features of the conference program was a panel discussion of "The Economics of Packaging," led by E. A. Throckmorton, general manager of sales

### LOAVES IN NEW ATTIRE

Packaged in the new Goodyear Mil-o-Seal Pliofilm wrapper developed by Goodyear Tire & Rubber Co. and Milprint, Inc., these meat products drew many an interested inspection at packaging exposition. In the group were ham and processed cheese loaf, liver loaf, spiced pork loaf, liver cheese loaf and ribbon loaf with processed cheese.

promotion for Container Corp. of America. He was assisted by W. Hochuli of the Texas Co., Charles H. Liliendorf, National Tea Co., and Mrs. W. E. Fribley, president of the Chicago Housewives' League.

"The practice of packaging is not a merchandising panacea," declared Mr. Throckmorton. "It is an important tool to economical distribution. . . . It would

be physically impossible to handle the volume of retail trade now transacted without great increases in floor space and personnel if we returned to the bulk packaging practices of the last generation."

Among the advantages of packaging for the consumer, Mr. Throckmorton



listed small units, cleanliness and sanitation, brand and quality identification, assurance of full weight and measure, prevention of substitution, convenience and sentimental or gift packaging.

Mrs. Fribley, who heads an organization of thousands of everyday users of packaged merchandise, reported consumer reaction to the packaging practices of manufacturers and dealers.



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Commercial Insulated and Refrigerated Bodies

## Eckrich Safety Program

(Continued from page 17.)

branch manager in charge before the report is signed, sealed and delivered to the personnel-safety department for investigation.

Monthly safety meetings in each plant and branch, safety bulletins, inter-plant and inter-fleet safety contests and company-wide participation in local and national safety programs, all serve to stimulate and maintain that renewal of individual interest which we regard as necessary in our plant and fleet safety programs, month after month. It seems that our workers, our foremen, our branch managers, our department heads and our company officials have the idea that when one man tells another man what to do, the time of both is taken up with a job which one man should handle. And that is one more reason for my belief that the individual who has initiative and has been selected and is acquiring experience for tomorrow's job is the one in whom we should show an increasing confidence. We should permit him to share the results of his safe working habits with us so each in turn can enjoy the savings which such cooperation most certainly assures.

If we conclude with the assertion that the individual on the job, the individual behind the wheel, or the individual who pushes the button in any functional capacity, is the one upon whom "responsibility for safety" should be imposed,

isn't it equally fair to conclude that there should be safety compensability shared by each individual who assumes his full share of the safety program? Here's how we have that worked out:

First of all, our records up to about two years ago prompted us to go self-insured on our workmen's compensation insurance. Our net savings during the first year was 56 per cent of our workmen's compensation insurance premiums paid during the preceding year. To the end of August, 1940, our loss experience was 12.6 per cent in actual to expected. Individual worker responsibility for safety has brought that approximate saving of \$5,000 a year in insurance premiums alone—not to mention the savings in loss of time or suffering the worker has been spared as a result of his safe working habits.

In fleet safety during the year ending June, 1939, our records showed an accident rate of 2.54 in nearly two and one quarter million miles. In the year ending June, 1940, in over two and one quarter million miles our vehicle accident rate was 1.43, or a reduction of nearly 50 per cent under the previous year. We credit the individual salesman driver with the responsibility for this safety achievement.

Individual responsibility for safety is our solution to our safety problems and I feel that in most cases it will be the way toward improvement in the safety program of any organization.

## Eat Your Vitamins

(Continued from page 11.)

one's vitamins, minerals, or other food factors in pills rather than in foods. An orange tastes much better than ascorbic acid. Fresh fruits and green leafy vegetables afford more gastronomic delight than a bottle of vitamin pills. A juicy steak, a well-prepared pot roast, or a well-cooked pork chop is something to get excited about! In fact, these foods might well be included in a list of items for which we in this country are willing to fight. It is doubtful if a bottle of vitamins could offer much competition on this basis.

Finally, if more and more people turn to pills in place of foods, what might be the ultimate fate of the meat, milk, fruit, vegetable, and other food industries? Would agriculture change to chemurgy, or the chemist replace the farmer, the horticulturist and the stockman?

The answer lies in the future. In the meantime it will be wise for most of us to get our vitamins in foods that appeal to our palates rather than in pills that lighten our purses.

Frankfurt manufacture is discussed fully in *THE NATIONAL PROVISIONER'S* latest authoritative operating handbook for sausage manufacturers, "Sausage and Meat Specialties."

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## Sausage Casing Specialists

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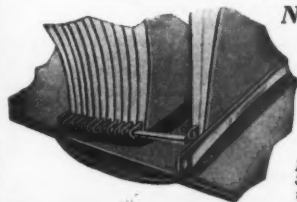
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# LIVESTOCK MARKETS *Weekly Review*

## Packers Spend More For Livestock in 1941

**D**URING the first two months of 1941 packers paid \$322,924,000 for the livestock processed under federal inspection. This amount was \$56,185,000 more than they paid during the first two months of 1940, and was also 22 per cent above the five-year average of expenditures. The greatest increase was in payments for hogs, although expenditures for all classes of live stock increased compared with the same period last year and the five-year average.

While hogs cost packers \$29,013,000 more during the first two months of 1941 than in 1940, total dressed weight of the pork and lard produced from these hogs was 225,356,000 lbs. under the amount obtained during the corresponding period a year earlier. The total volume of pork and lard produced during the first two months of 1941 was 1,455,800,000 lbs. compared with 1,681,156,000 lbs. in 1940—down 13 per cent.

Slightly more beef, veal, lamb and mutton were produced during the first two months of 1941 than in 1940, but cattle cost packers \$21,008,000 more during this period; calves cost \$1,735,000 more and sheep and lambs, \$4,429,000 more.

During February packers paid \$67,392,000 for hogs compared with \$51,139,000 during February, 1940. Packers spent \$8,675,000 more for cattle during February than in the same month a year earlier; calves cost \$1,452,000 more; hogs, \$16,253,000 more, and sheep and lambs, \$2,478,000 more.

Livestock payments during February were lower than in January for all classes without exception; total cost for February, compared with January, was \$28,076,000 lower. However, the volume

of meat and lard produced was 217,054,000 lbs. under January.

Lard production (including rendered pork fat) during the first two months of 1941 totaled 256,550,000 lbs. compared with 319,374,000 lbs. in the corresponding period in 1940, a decline of approximately 20 per cent. But lard production was 22 per cent above the five-year average for the first two months of the year. Production of lard per 100 lbs. of hog, live weight, during the first two months of 1941 was 13.28 lbs. compared with 14.27 lbs. in 1940.

Livestock costs to packers in February 1941, and 1940, were:

	Feb., 1941	Jan., 1941	Feb., 1940
Cattle ....	\$ 59,947,000	\$ 73,410,000	\$ 51,272,000
Calves ....	7,424,000	7,570,000	5,972,000
Hogs ....	67,392,000	79,053,000	51,139,000
Sheep ....	13,162,000	14,366,000	10,854,000
Total ...	\$147,924,000	\$175,000,000	\$119,066,000

Total live weight of cattle, calves, hogs and sheep slaughtered under federal inspection in February, 1941:

	Feb., 1941 lbs.	Jan., 1941 lbs.	Feb., 1940 lbs.
Cattle ....	682,768,000	856,594,000	687,293,000
Calves ....	71,519,000	78,694,000	68,169,000
Hogs ....	885,568,000	1,032,218,000	994,922,000
Sheep ....	131,354,000	150,589,000	121,266,000
Total ...	1,771,208,000	2,138,095,000	1,871,650,000

Total dressed weight of meat and lard produced under federal inspection during February, with comparisons:

	Feb., 1941 lbs.	Jan., 1941 lbs.	Feb., 1940 lbs.
Beef .....	370,959,000	453,289,000	377,152,000
Veal .....	39,862,000	43,561,000	38,065,000
Pork and lard .....	666,956,000	788,844,000	742,064,000
Lamb and mutton...	60,800,000	69,936,000	56,281,000
Total ...	1,138,576,000	1,355,630,000	1,213,542,000

Average dressed weight of animals purchased during February:

	Feb., 1941 lbs.	Jan., 1941 lbs.	Feb., 1940 lbs.
Cattle .....	520.32	511.80	530.53
Calves .....	104.51	106.49	101.22
Hogs .....	179.90	175.12	173.93
Sheep .....	49.82	43.14	42.98

## MARKETING LAMBS BY GRADE

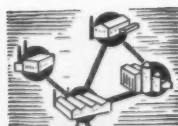
Breaking away from the established mixed lot method of marketing lambs, producers in four southeastern states have been trying out a different method of marketing with considerable success, the Agricultural Marketing Service reports. However, as speed is an important factor, most of the lambs marketed this year in other areas will be sold in mixed lots of two or more grades at a flat price for a given lot to avoid shrinkage caused by long delay.

In Virginia, West Virginia, North Carolina and Tennessee, lamb producers have been grading lambs according to U. S. standards before offering them for sale, and have then been selling them on that basis. This method of marketing by grades is said to bring each producer more nearly the actual worth of his lambs.

The grading procedure used by these producers varies somewhat between individual graders. In general it is about as follows: As the lambs are unloaded they are driven to the grading pens, which are usually small so that the lambs cannot move while the grader is at work. As the grader feels each lamb he marks it with branding fluid or chalk according to the grade. When proper facilities are available a single grader can grade and mark 1,500 to 2,000 lambs per day.

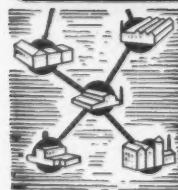
## CALIFORNIA LAMB DAY

Los Angeles Union Stock Yards is staging a "California Lamb Day" on Monday, April 7. This event is planned to publicize the important early lamb production in the state and to increase local lamb consumption during the spring season. The yards company, commission men, packer buyers and sheep men are cooperating.



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## NEW YORK LIVESTOCK

Livestock prices at Jersey City, Tuesday, April 1, 1941, as reported by the Agricultural Marketing Service, U. S. Department of Agriculture:

<b>CATTLE:</b>	
Steers, good, 1205-lb.	\$10.00@11.00
Cows, medium	7.00@ 7.50
Cows, cutter and common	6.00@ 6.75
Cows, canner	4.75@ 5.75
Bulls, good	7.75@ 8.50
Bulls, medium	7.00@ 7.75
Bulls, cutter to common	6.25@ 6.75
<b>CALVES:</b>	
Vealers, good to choice	\$11.00@13.00
Vealers, common to medium	7.50@10.00
Vealers, culls	5.00@ 7.00
Calves	unquoted
<b>HOGS:</b>	
Hogs, good and choice, 195-lb.	\$8.15
<b>LAMBS:</b>	
Lambs, good to choice	\$11.50
Lambs, yearlings, 92-lb.	10.00
Wethers, two-year-old	8.50

Receipts of salable livestock at Jersey City public market for the week ended with March 29:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,765	993	485	7
Total, with directs	6,906	12,113	24,107	86,892
<b>Previous week:</b>				
Salable receipts	1,513	453	255	844
Total with directs	5,953	9,627	25,134	81,753
*Including hogs at 41st street.				

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., April 3, 1941.—At 16 concentration points and 10 packing plants in Iowa and Minnesota hog undertone was fairly strong, prices advancing from 5@15c.

<b>Hogs, good to choice:</b>	
160-180 lb.	\$7.10@7.80
180-240 lb.	7.80@7.90
240-270 lb.	7.50@7.80
270-300 lb.	7.35@7.65
300-330 lb.	7.20@7.50
330-360 lb.	7.05@7.30
<b>Sheep:</b>	
330 lbs. down	\$6.90@7.10
330-400 lb.	6.55@7.40
400-500 lb.	6.35@6.85

Receipts of hogs at Corn Belt markets for week ended April 3, 1941, were as follows:

	This week	Last week
Friday, Mar. 28	21,900	27,500
Saturday, Mar. 29	25,100	35,900
Monday, Mar. 31	36,000	34,000
Tuesday, Apr. 1	24,200	20,900
Wednesday, Apr. 2	18,900	22,500
Thursday, Apr. 3	31,700	31,000

## LIVESTOCK COST AND YIELD

Average cost, yield and weight of federally inspected kill in February:

	Feb., 1941	Jan., 1941	Feb., 1940
<b>Average cost per 100 lbs:</b>			
Cattle	\$ 8.78	\$ 8.57	\$ 7.46
Steers*	10.41	10.64	8.52
Calves	10.38	9.62	8.76
Hogs	7.61	7.57	5.14
Sheep and lambs	10.02	9.54	8.81

<b>Average yields (per cent):</b>			
Cattle	54.67	53.26	55.20
Calves	56.06	55.64	56.13
Hogs	75.55	75.18	74.77
Sheep and lambs	46.39	46.56	46.52

<b>Average live weight, lbs.:</b>			
Cattle	951.68	961.08	961.09
Steers*	987.86	992.17	1,007.88
Calves	186.47	191.38	180.33
Hogs	237.72	232.93	232.61
Sheep and lambs	94.45	92.66	92.59

\*Also included in "cattle" data.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, April 3, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
<b>Hogs (soft &amp; oily not quoted), BARROWS AND GILTS:</b>					
<b>Good-choice:</b>					
120-140 lbs.	\$ 6.75@ 7.35	\$ 6.35@ 7.10			\$ 7.25@ 7.75
140-160 lbs.	7.15@ 7.85	7.00@ 7.90	\$ 7.25@ 7.75	\$ 7.35@ 7.75	7.40@ 7.80
160-180 lbs.	7.70@ 8.10	7.50@ 7.90	7.50@ 8.00	7.65@ 8.00	7.65@ 7.90
180-200 lbs.	8.00@ 8.15	7.85@ 7.95	7.75@ 8.10	7.90@ 8.05	7.85@ 8.00
200-220 lbs.	8.00@ 8.20	7.85@ 7.95	7.90@ 8.10	7.90@ 8.05	7.85@ 8.00
220-240 lbs.	7.95@ 8.15	7.80@ 7.95	7.75@ 8.10	7.85@ 8.00	7.75@ 8.00
240-270 lbs.	7.80@ 8.05	7.60@ 7.90	7.50@ 8.00	7.60@ 7.95	7.40@ 7.85
270-300 lbs.	7.60@ 7.85	7.45@ 7.65	7.25@ 7.65	7.40@ 7.70	7.30@ 7.60
300-330 lbs.	7.55@ 7.85	7.40@ 7.50	7.10@ 7.50	7.25@ 7.45	7.20@ 7.40
330-360 lbs.	7.50@ 7.60	7.30@ 7.45	6.90@ 7.35	7.10@ 7.35	7.10@ 7.30
<b>Medium:</b>					
160-220 lbs.	7.15@ 7.90	7.10@ 7.80	7.00@ 7.75	7.40@ 7.90	7.50@ 7.80
<b>SOVS:</b>					
<b>Good and choice:</b>					
270-300 lbs.	7.40@ 7.50	7.15@ 7.25	7.00@ 7.25	6.85@ 7.00	6.80@ 6.90
300-330 lbs.	7.30@ 7.40	7.15@ 7.25	6.90@ 7.10	6.85@ 7.00	6.80@ 6.90
330-360 lbs.	7.25@ 7.35	7.10@ 7.20	6.85@ 7.00	6.85@ 6.90	6.80@ 6.90
<b>Good:</b>					
360-400 lbs.	7.20@ 7.30	6.95@ 7.15	6.80@ 6.85	6.70@ 6.85	6.80@ 6.90
400-450 lbs.	7.05@ 7.25	6.90@ 7.05	6.75@ 6.85	6.65@ 6.80	6.80@ 6.90
450-500 lbs.	6.90@ 7.15	6.75@ 6.95	6.65@ 6.75	6.60@ 6.75	6.75@ 6.85
<b>Medium:</b>					
250-500 lbs.	6.50@ 7.00	6.25@ 7.00	6.35@ 6.75	6.50@ 6.90	6.50@ 6.80
<b>PIGS (Slaughter):</b>					
Med. & good, 90-120 lbs.	5.75@ 6.75	5.60@ 6.40			
<b>Slaughter Cattle, Vealers and Calves:</b>					
<b>STEERS, choice:</b>					
750-900 lbs.	12.50@14.25	11.75@13.00	11.25@13.00	11.25@13.00	
900-1100 lbs.	12.50@14.25	12.00@13.25	11.50@13.25	11.25@13.00	
1100-1300 lbs.	12.25@14.00	12.00@13.25	11.50@13.25	11.00@13.00	
1300-1500 lbs.	12.25@14.00	12.00@13.00	11.25@13.25	11.00@12.75	
<b>STEERS, good:</b>					
750-900 lbs.	10.50@12.50	10.00@11.75	10.00@11.25	10.00@11.25	10.00@11.00
900-1100 lbs.	10.50@12.50	10.00@12.00	10.25@11.50	10.00@11.25	10.00@11.25
1100-1300 lbs.	10.25@12.50	10.00@12.00	10.00@11.50	9.75@11.25	10.00@11.25
1300-1500 lbs.	10.25@12.25	10.00@12.00	10.00@11.25	9.75@11.00	10.00@11.00
<b>STEERS, medium:</b>					
750-1100 lbs.	8.75@10.50	9.00@10.00	8.75@10.00	8.75@10.00	8.75@10.00
1100-1300 lbs.	9.00@10.25	9.00@10.00	8.75@10.00	8.75@10.00	8.50@10.00
<b>STEERS, common:</b>					
750-1100 lbs.	8.00@ 8.75	8.00@ 9.00	7.50@ 8.75	7.75@ 8.75	7.75@ 8.75
<b>STEERS, HEIFERS AND MIXED:</b>					
Choice, 500-750 lbs.	11.50@13.00	11.00@11.75	10.75@12.00	10.50@11.75	
Good, 500-700 lbs.	10.25@11.50	10.00@11.00	9.75@10.75	9.50@10.50	9.75@10.50
<b>HEIFERS:</b>					
Choice, 750-900 lbs.	11.50@13.00	11.00@11.75	10.50@11.50	10.50@11.50	
Good, 750-900 lbs.	10.25@11.50	10.00@11.00	9.50@10.50	9.50@10.50	9.00@10.25
Medium, 500-900 lbs.	8.25@10.25	8.50@10.00	8.25@ 9.50	8.00@ 9.50	8.25@ 9.00
Common, 500-900 lbs.	7.25@ 8.25	7.50@ 8.50	7.25@ 8.25	7.00@ 8.00	7.00@ 8.25
<b>COWS, all weights:</b>					
Good	8.00@ 9.00	7.25@ 8.25	7.50@ 8.25	7.25@ 8.00	7.25@ 8.25
Medium	7.25@ 8.00	6.25@ 7.25	6.75@ 7.50	6.50@ 7.25	6.25@ 7.25
Cutter and common	5.50@ 7.25	5.25@ 6.25	5.50@ 6.75	5.00@ 6.50	5.25@ 6.25
Canner	4.50@ 5.50	4.25@ 5.25	4.50@ 5.50	4.00@ 5.00	4.75@ 5.25
<b>BULLS (Ylgs. Excl.), all weights:</b>					
Beef, good	7.50@ 8.25	7.50@ 8.00	7.50@ 7.75	7.35@ 7.75	7.25@ 7.75
Sausage, good	7.75@ 8.10	7.50@ 7.75	7.35@ 7.65	7.15@ 7.35	7.00@ 7.50
Sausage, medium	7.25@ 7.75	6.50@ 7.50	7.15@ 7.35	6.75@ 7.15	6.50@ 7.00
Sausage, cutter and com.	6.25@ 7.25	5.75@ 6.50	6.25@ 7.15	5.75@ 6.75	6.00@ 6.50
<b>VEALERS, all weights:</b>					
Good and choice	10.50@12.75	10.00@11.25	9.00@11.00	9.50@12.00	10.00@11.50
Common and medium	8.00@10.50	7.75@10.00	7.00@ 9.00	7.00@ 9.50	7.50@10.00
Cull	6.00@ 8.00	5.00@ 7.75	5.50@ 7.00	5.50@ 7.00	5.50@ 7.50
<b>CALVES, 400 lbs. down:</b>					
Good and choice	8.00@10.00	8.00@ 9.75	8.00@10.00	8.00@10.00	8.50@ 9.50
Common and medium	6.50@ 8.00	6.50@ 8.00	6.00@ 8.00	6.50@ 8.00	6.50@ 8.50
Cull	5.75@ 6.50	5.25@ 6.50	5.00@ 6.00	5.50@ 6.50	5.00@ 6.50
<b>Slaughter Lambs and Sheep:</b>					
<b>SPRING LAMBS:</b>					
*Good and choice	10.75@11.15	10.75@11.50	10.50@10.75	10.25@10.60	10.50@10.85
*Medium and good	9.75@10.65	9.75@10.65	9.50@10.25	9.00@10.00	9.75@10.50
Common	8.25@ 9.50	7.75@ 9.50	8.00@ 9.50	7.75@ 8.75	8.25@ 9.50
<b>YEARLING WETHERS:</b>					
Good and choice	9.25@10.00	8.75@ 9.50	8.00@ 9.00	8.75@ 9.50	
Medium	8.00@ 9.25	7.50@ 8.75	7.00@ 8.00	7.75@ 8.75	
<b>EWES (shorn):</b>					
Good and choice	6.50@ 7.50	5.50@ 6.75	5.75@ 7.00	6.00@ 7.00	6.00@ 7.00
Common and medium	4.00@ 6.50	4.00@ 5.50	4.00@ 5.75	4.00@ 6.00	4.00@ 6.00

\*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. \*Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

## PACIFIC COAST LIVESTOCK

Receipts for 5 days ended March 28:

	Cattle	Calves	Hogs	Sheep
Los Angeles	3,188	963	2,068	529
San Francisco	760	50	1,800	570
Portland	2,335	335	2,750	2,430

## CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were 17,743 cattle, 2,360 calves, 34,556 hogs and 23,047 sheep.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 29, 1941, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 8,193 hogs; Swift & Company, 3,104 hogs; Wilson & Co., 8,860 hogs; Western Packing Co., Inc., 2,591 hogs; Agar Packing Co., 5,774 hogs; Shippers, 4,563 hogs; Others, 29,627 hogs.

Total: 38,098 cattle; 4,357 calves; 62,742 hogs; 46,990 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,545	431	3,012	2,995
Cudahy Pkg. Co.	1,206	319	1,391	4,395
Swift & Company	1,359	338	1,566	3,550
Wilson & Co.	1,424	292	1,480	4,199
Indep. Pkg. Co.	820		175	
Kornblum Pkg. Co.	820			
Others	2,855	224	2,571	3,446
Total	10,209	1,604	10,195	18,585

### OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	5,333	6,175	5,414
Cudahy Pkg. Co.	3,819	3,881	8,860
Swift & Company	3,730	2,760	5,725
Wilson & Co.	1,634	3,388	2,117
Others		8,639	

Cattle and calves: Eagle Pkg. Co., 12; Greater Omaha Pkg. Co., 100; Geo. Hoffman, 36; Lewis Pkg. Co., 561; Nebr. Beef Co., 484; Omaha Pkg. Co., 193; John Roth, 189; So. Omaha Pkg. Co., 591.

Total: 16,654 cattle and calves; 24,843 hogs; 22,116 sheep.

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,396	1,706	13,749	1,481
Swift & Company	2,520	2,404	6,623	2,067
Hunter Pkg. Co.	1,131	86	8,449	384
Hell Pkg. Co.			2,488	
Krey Pkg. Co.			4,077	
Laclede Pkg. Co.			1,545	
Siehoff Pkg. Co.			1,182	
Shippers	2,762	1,714	11,393	
Others	2,778	116	4,118	459
Total	11,506	6,026	53,624	4,391

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,906	280	4,667	15,940
Armour and Company	2,062	250	4,337	8,045
Others	1,428	20	773	2,600
Total	5,396	550	9,777	26,585

Not including 1,827 hogs bought direct.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,944	48	7,835	3,306
Armour and Company	2,531	40	8,315	2,097
Swift & Company	2,305	33	4,173	1,903
Shippers	4,468	17	7,659	233
Others	272	8	57	
Total	12,520	148	28,039	7,631

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,841	490	3,833	6,044
Wichita D.B. Co.	7			
Dunn-Ostertag	90		104	
Fred W. Dold	157		582	
Sunflower Pkg. Co.	37		319	
Pioneer Pkg. Co.	25			
Others	2,341		572	22
Total	4,507	490	5,410	6,066

Not including 1,115 hogs bought direct.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,217	74	2,674	5,418
Swift & Company	1,066	82	1,859	3,978
Cudahy Pkg. Co.	1,197	86	1,389	2,662
Others	1,399	199	2,141	5,957
Total	4,909	441	8,063	18,015

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,674	665	3,432	891
Wilson & Co.	1,395	787	3,320	1,386
Local Butchers	209	15	1,592	8
Total	3,278	1,467	8,554	2,279

Not including 75 cattle and 4,690 hogs bought direct.

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,357	2,947	13,413	2,929
Riffin Pkg. Co.	646	33		
Swift & Company	5,903	4,523	18,402	4,494
United Pkg. Co.	2,447	256		
Cudahy Pkg. Co.	698	2,022		
Others	2,570	855		
Total	15,521	10,636	31,815	7,413

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,177	919	6,044	2,831
Swift & Company	2,610	654	5,624	3,217
Blue Bonnet Pkg. Co.	146	1	768	
City Pkg. Co.	104	9	499	
Rosenthal Pkg. Co.	48	17	31	
Total	5,083	1,600	10,966	6,048

### INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	1,580	654	18,458	1,368
Armour and Company	2		2,536	
Hilgelmier Bros.	10		1,275	
Stumpf Bros.			144	
Stark & Wetzel	113	44	650	
Wabnitz and Deters	75	58	435	16
Mass Hartman Co.	40	19		
Shippers	2,323	1,563	20,375	2,149
Others	1,069	132	475	19
Total	6,181	2,830	44,348	3,552

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall & Sons	14			141
E. Kahn's Sons Co.	496	590	4,384	28
Lohrey Packing Co.	2		4,543	
H. H. Meyer Pkg. Co.	12			
J. Schlachter	95	175		15
J. & F. Schroth P. Co.	13		2,934	
J. F. Stegner Co.	304	321		
Others (Misc.)	1,393	988	758	187
Total	2,410	1,962	25,865	371

Market Shipments: 95 cattle, 164 calves, 2,292 hogs.

Not including 1,161 cattle, 9,147 hogs and 289 sheep bought direct.

### RECAPITULATION†

#### CATTLE

	Week ended Mar. 29	Prev. week	Cor. week, 1940
Chicago	38,098	36,392	30,219
Kansas City	10,209	10,433	8,402
Omaha	16,654	15,616	14,488
East St. Louis	11,596	11,692	11,905
St. Joseph	5,396	5,202	3,048
Sioux City	12,520	11,803	9,671
Oklahoma City	3,278	3,469	2,822
Wichita	4,507	4,741	1,788
Denver	4,909	4,371	3,413
St. Paul	15,521	13,250	13,821
Milwaukee	3,638	3,501	3,322
Indianapolis	6,181	5,594	6,268
Cincinnati	2,410	2,401	2,189
Ft. Worth	5,083	3,605	4,519
Total	139,997	131,980	115,775

#### HOGS

	Week ended Mar. 29	Prev. week	Cor. week, 1940
Chicago	62,742	60,030	59,178
Kansas City	10,195	9,833	11,865
Omaha	24,843	24,704	33,334
East St. Louis	53,624	55,027	50,623
St. Joseph	9,777	12,363	12,612
Sioux City	28,039	29,608	30,853
Oklahoma City	8,554	8,892	6,552
Wichita	5,410	4,889	4,250
Denver	8,063	7,951	6,877
St. Paul	31,815	30,940	40,227
Milwaukee	7,904	6,892	10,410
Indianapolis	44,348	44,896	42,738
Cincinnati	25,865	22,097	17,951
Ft. Worth	10,966	10,465	8,964
Total	332,145	334,407	337,443

#### SHEEP

	Week ended Mar. 29	Prev. week	Cor. week, 1940
Chicago	46,090	49,343	50,107
Kansas City	18,585	19,537	24,634
Omaha	22,116	24,650	15,576
East St. Louis	4,391	3,970	7,451
St. Joseph	26,585	27,512	22,782
Sioux City	7,631	9,075	8,069
Oklahoma City	2,279	1,824	1,067
Wichita	6,066	5,062	2,017
Denver	18,015	27,964	30,203
St. Paul	7,413	9,610	4,463
Milwaukee	1,296	835	762
Indianapolis	3,552	5,063	2,466
Cincinnati	1,962	1,685	860
Ft. Worth	6,048	7,200	8,995
Total	172,029	193,380	179,392

\*Cattle and calves. †Not including direct.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., March 24	14,713	803	19,519	15,480
Tues., March 25	8,585	2,107	20,456	1,172
Wed., March 26	11,304	986	20,078	7,087
Thurs., March 27	4,821	1,043	18,127	13,703
Fri., March 28	862	238	9,102	7,450
Sat., March 29	209		5,000	2,060
*Total this week	40,485	5,177	92,582	53,482
Prev. week	37,013	4,389	94,236	58,629
Year ago	33,054	5,344	91,458	50,582
Two years ago	33,348	8,092	70,147	62,676

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., March 24	3,297	197	1,709	3,571
Tues., March 25	2,173	26	474	1,917
Wed., March 26	2,722	116	83	11
Thurs., March 27	1,078	123	965	5,383
Fri., March 28	501	20	1,118	1,985
Sat., March 29	100			
Total this week	9,871	482	4,349	12,817
Previous week	9,444	437	6,418	14,179
Year ago	8,961	60	5,373	16,903
Two years ago	9,054	114	2,973	14,862

\*Including 1,477 cattle, 864 calves, 30,927 hogs and 14,539 sheep direct to packers.

†All receipts include direct.

### MARCH AND YEAR RECEIPTS

Receipts thus far this month and year to date with comparisons:

	March		Year	
	1941	1940	1941	1940
Cattle	142,785	134,504	437,249	445,822
Calves	17,342	21,368	50,710	58,743
Hogs	348,755	405,506	1,257,746	1,527,960
Sheep	219,189	213,207	590,255	617,486

†All receipts include direct.

### WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep
Week ended Mar. 29	\$10.75	\$7.70	\$6.50	\$11.15
Previous week	10.90	7.75	6.50	11.05
1940	9.15	5.05	5.10	10.10
1939	10.25	7.15	5.35	9.55
1938	8.40	8.75	4.75	8.50
1937	11.10	10.05	6.20	12.40
1936	8.50	10.45	5.25	10.15



## SLAUGHTER REPORTS

Special reports to The NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended March 29.

	CATTLE		
	Week ended Mar. 29	Prev. week	Cor. week, 1940
Chicago	26,690	26,002	22,390
Kansas City	11,813	11,914	10,360
Omaha	17,433	16,533	14,671
East St. Louis	8,834	8,717	9,125
St. Joseph	5,249	4,951	4,504
Sioux City	8,321	7,708	7,272
Wichita	4,997	5,180	5,025
Fort Worth	6,083	4,372	5,957
Philadelphia	1,936	1,906	1,628
Indianapolis	1,654	1,845	1,461
New York & Jersey City	8,793	7,891	8,047
Oklahoma City	4,820	5,176	4,048
Cincinnati	3,410	3,801	3,547
Denver	4,548	4,359	3,872
St. Paul	12,253	10,299	10,858
Milwaukee	3,395	3,408	3,240
Total	130,813	123,953	116,706

\*Cattle and calves. †Not including directs.

	HOGS		
	Week ended Mar. 29	Prev. week	Cor. week, 1940
Chicago	97,507	96,318	101,750
Kansas City	35,223	34,224	30,436
Omaha	38,659	37,924	42,461
East St. Louis	73,308	63,981	58,838
St. Joseph	10,992	15,729	13,329
Sioux City	28,831	38,244	34,400
Wichita	6,825	6,269	4,290
Fort Worth	10,966	10,465	8,964
Philadelphia	10,713	15,869	18,561
Indianapolis	22,606	18,497	18,906
New York & Jersey City	40,655	44,813	45,925
Oklahoma City	13,244	10,922	7,879
Cincinnati	19,327	22,114	15,545
Denver	8,261	8,064	6,915
St. Paul	31,815	30,940	40,227
Milwaukee	7,974	6,054	10,148
Total	462,606	455,907	458,534

\*Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

	SHEEP		
	Week ended Mar. 29	Prev. week	Cor. week, 1940
Chicago	30,820	34,887	33,566
Kansas City	18,585	19,537	24,634
Omaha	23,707	23,815	19,972
East St. Louis	4,391	3,970	7,426
St. Joseph	23,985	21,967	18,052
Sioux City	9,035	9,268	7,733
Wichita	6,066	5,062	2,017
Fort Worth	6,048	7,200	8,995
Philadelphia	2,157	2,339	2,548
Indianapolis	385	2,371	900
New York & Jersey City	55,199	59,932	51,722
Oklahoma City	2,279	1,824	1,067
Cincinnati	2,026	988	1,975
Denver	8,161	6,097	6,029
St. Paul	5,113	9,610	4,463
Milwaukee	1,296	755	762
Total	201,526	209,722	191,891

†Not including directs.

## RECEIPTS AT CHIEF CENTERS

Receipts for week ended March 29:

	At 20 markets:		
	Cattle	Hogs	Sheep
Week ended Mar. 29	187,000	393,000	239,000
Previous week	186,000	431,000	274,000
1940	185,000	415,000	245,000
1939	175,000	341,000	290,000
1938	165,000	293,000	290,000
	At 11 markets:		
	Cattle	Hogs	Sheep
Week ended Mar. 29	137,000	269,000	172,000
Previous week	129,000	300,000	190,000
1940	104,000	300,000	161,000
1939	122,000	215,000	184,000
1938	112,000	182,000	175,000
1937	123,000	193,000	158,000
	At 7 markets:		
	Cattle	Hogs	Sheep
Week ended Mar. 29	137,000	269,000	172,000
Previous week	129,000	300,000	190,000
1940	104,000	300,000	161,000
1939	122,000	215,000	184,000
1938	112,000	182,000	175,000
1937	123,000	193,000	158,000

## CANADIAN EXPORTS TO U. S.

Exports of Canadian livestock and meats to the United States in February:

	Feb. 1941	Jan. 1941	Feb. 1940
Cattle, no.	7,891	13,855	5,059
Calves, no.	4,175	3,095	3,375
Hogs, no.	282	318	2
Sheep, no.	267	182	11
Beef, lbs.	12,700	30,400	22,600
Bacon and ham, lbs.	129,900	67,500	35,900
Pork, lbs.	1,326,100	938,700	168,500
Canned meats, lbs.	103,131	44,657	271

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

	WESTERN DRESSED MEATS			
		NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending March 29, 1941	9,415	2,566	2,860
	Week previous	8,122	2,362	2,641
	Same week year ago	7,109	2,394	2,386
COWS, carcass	Week ending March 29, 1941	1,241	1,077	2,670
	Week previous	923	1,158	2,513
	Same week year ago	656	877	2,417
BULLS, carcass	Week ending March 29, 1941	418	673	189
	Week previous	494	513	106
	Same week year ago	295	352	16
VEAL, carcass	Week ending March 29, 1941	14,851	1,453	628
	Week previous	13,117	1,200	742
	Same week year ago	14,080	1,738	1,165
LAMB, carcass	Week ending March 29, 1941	48,863	15,300	18,512
	Week previous	36,515	13,944	19,361
	Same week year ago	32,438	12,689	15,390
MUTTON, carcass	Week ending March 29, 1941	1,317	119	75
	Week previous	1,477	188	873
	Same week year ago	1,685	277	880
PORK CUTS, lbs.	Week ending March 29, 1941	2,617,009	473,800	345,166
	Week previous	2,574,024	522,411	404,273
	Same week year ago	2,466,789	422,004	401,284
BEEF CUTS, lbs.	Week ending March 29, 1941	427,830	...	...
	Week previous	333,081	...	...
	Same week year ago	205,920	...	...
	LOCAL SLAUGHTERS			
CATTLE, head	Week ending March 29, 1941	8,793	1,936	...
	Week previous	7,891	1,806	...
	Same week year ago	8,047	1,628	...
CALVES, head	Week ending March 29, 1941	14,718	2,777	...
	Week previous	12,148	2,382	...
	Same week year ago	13,569	2,888	...
HOGS, head	Week ending March 29, 1941	40,268	16,713	...
	Week previous	44,813	15,869	...
	Same week year ago	45,771	18,561	...
SHEEP, head	Week ending March 29, 1941	55,199	2,157	...
	Week previous	59,932	2,339	...
	Same week year ago	51,722	2,546	...

Country dressed product at New York totaled 10,133 veal, 8 hogs and 439 lambs. Previous week 8,318 veal, 13 hogs and 557 lambs in addition to that shown above.

## WEEKLY INSPECTED KILL

Packers of 27 principal packing centers of the country for the week ended March 28 slaughtered slightly more hogs than during the corresponding week last year. Hog slaughter totaled 679,790 head compared with 673,374 head a year earlier. This is the first time in more than a month that hog slaughter exceeded 1940 volume.

Number of animals processed in 27 centers for week ended March 28:

	Cattle	Calves	Hogs	Sheep
New York Area	8,793	14,712	40,655	55,235
Phila. & Balt.	3,191	1,421	28,883	1,181
Ohio-Indiana Group	7,938	4,459	56,103	6,051
Chicago	28,930	6,321	97,507	56,629
St. Louis Area	9,681	7,280	73,308	7,260
Kansas City	10,124	3,482	35,223	22,842
Southwest Group	13,643	3,942	39,850	36,330
Omaha	15,322	863	38,659	25,333
Sioux City	7,790	131	28,831	10,541
St. Paul-Wisc.	...	...	...	...
Group	22,303	36,405	96,591	14,856
Interior Iowa & So. Minn.	13,449	6,045	144,080	32,009
Total	141,164	85,061	679,790	271,287
Total prev. week	135,100	72,762	692,165	278,555
Total last year	122,615	76,596	673,374	253,080

\*Includes New York City, Newark, and Jersey City. †Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ‡Includes Elburn, Ill. §Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ¶Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ††Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ‡‡Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves and hogs, and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

## CANADIAN LIVESTOCK PRICES

	Week ended Mar. 27	Last week	Same week 1940
Toronto	\$ 9.50	\$ 9.60	\$ 7.75
Montreal	9.25	9.50	8.00
Winnipeg	8.75	9.50	7.00
Calgary	8.75	8.75	7.00
Edmonton	8.75	8.75	7.00
Prince Albert	8.00	8.00	7.50
Moose Jaw	8.50	8.50	8.50
Saskatoon	8.50	8.25	7.00
Regina	8.25	8.25	6.50
Vancouver	9.00	9.00	7.25

VEAL CALVES			
Toronto	\$12.50	\$13.00	\$12.00
Montreal	10.00	11.50	10.50
Winnipeg	10.00	10.50	9.00
Calgary	10.00	10.00	9.00
Edmonton	10.50	10.00	9.50
Prince Albert	8.00	8.00	7.50
Moose Jaw	9.00	9.00	8.50
Saskatoon	10.50	10.50	9.50
Regina	10.00	10.50	9.50
Vancouver	10.50	10.50	...

HOG CARCASSES*			
Toronto	\$11.25	\$11.40	\$12.00
Montreal	11.60	11.85	12.40
Winnipeg	10.45	10.45	11.45
Calgary	10.30	10.35	11.35
Edmonton	10.40	10.10	11.20
Prince Albert	10.10	10.10	11.05
Moose Jaw	10.25	10.25	11.05
Saskatoon	10.10	10.00	11.05
Regina	10.05	10.05	11.05
Vancouver	11.20	11.35	...

\*Official Canadian hog grades are now on carcass basis, quotations from B1 Grade, Grade A, \$1.00 premium.

GOOD LAMBS			
Toronto	\$11.25	\$11.25	\$11.25
Montreal	12.00	12.00	10.00
Winnipeg	10.00	10.00	9.50
Calgary	9.50	9.50	9.25
Edmonton	9.50	9.50	8.75
Prince Albert	9.00	9.00	8.75
Moose Jaw	9.00	9.00	8.75
Saskatoon	9.25	9.25	8.75
Regina	9.00	9.00	8.75
Vancouver	9.00	9.00	8.75

†Not received in time for publication.

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## Position Wanted

**POSITION WANTED:** By experienced capable Sausage maker. With over 25 years' practical experience, manufacturing standard or high grade products of any kind, loaves, lunch meats, etc. Also in the curing department. Sober, steady, married worker, go anywhere. Ready to start at once. W-218, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Business Opportunities

### PACKING PLANT FOR SALE

VERY MODERN, practically new packing plant, Wichita, Kansas, Stock Yards district; capacity 400 cattle per week; under Government inspection. Will lease for tryout period to responsible purchaser. Write owner, Box 494, Wichita, Kansas.

NO SALTSPOTS, no weak or sprinkly Sausage Skins, no salt-spotted Hides and Skins by using, strictly according to the instructions, as additional material, Cassomio Improving Salt. One lb. sufficient for the treatment of 200 bundles Sheep or Hog Casings or 5 dozen Hides, \$3.00—one cwt. \$278.—c and f cash with order. Oscar Sommer, 104 Cliffords Inn, Fleet St., London EC4 cables: sommer 104 cliffordsinn london.

For Sale: SMALL SAUSAGE and curing plant, wholesale fresh meats and provisions, custom curing. Two year lease includes refrigeration. Nice business, requiring small capital. Complete equipment. W-219, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SMALL SAUSAGE FACTORY, completely equipped with curing cellar, brick building, good location, will sell very reasonably. John E. Blomquist Co., 625 New York Bldg., St. Paul, Minn.

## Men Wanted

FIRST CLASS specialty man on loaves, etc. Kindly Apply To W-200, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**SALESMAN WANTED:** Provision selling experience or with complete knowledge of meat business to specialize on sale of latest, most modern and practical Electric Meat tenderizing machine manufactured and sold by largest national concern. In business 43 years. Liberal commission or agency basis. Car necessary. Write stating age, experience, give reference. W-220, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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FOR SALE: USED SOLDERING MACHINE AND ROTARY VACUUM PUMP in excellent condition, heavy cast iron construction, readily adapted for vacuum or pressure applications. Write W-222, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Equipment Wanted

### Wanted to Buy

D.C. MOTORS and generator sets, preferably 230 volt; also large steam engines of late type. We are offering very attractive prices for imported salt sacks. Send us a list of what you have to offer. W-207, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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6—4'x19' DRUM DRYERS or LARD ROLLS  
5—Bartlett & Snow Tankage Dryers  
3—100 and 200 lb. Sausage Stuffers  
1—Enterprise No. 166 Grinder, belt drive.  
1—Sanders Meat Grinder  
1—Buffalo 41B Meat Grinder, motor driven  
1—Hobart Meat Grinder, 4" worm.  
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5—Mixers and Filter Presses  
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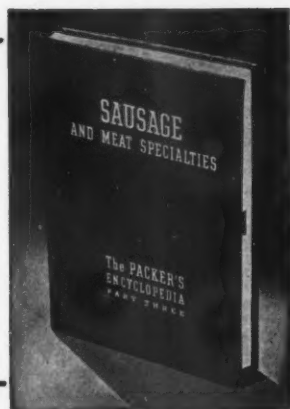
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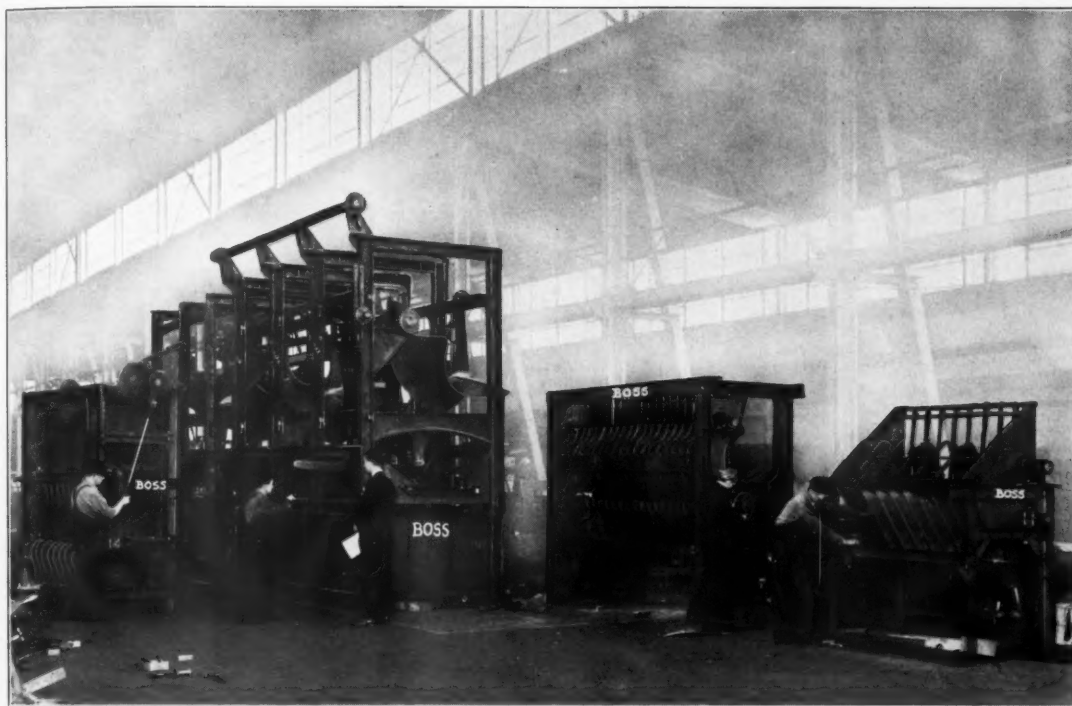
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April 1, 1916, the idea of a new and untried method of dehairing hogs was first conceived and given expression.

The idea was so simple and so vastly different from any methods previously used, that serious doubts were raised as to its practicability.

A crude machine was built and because the bars closely resembled the grates of a fireplace, it was termed the "BOSS" Grate Dehairer.

This first machine was tried out in the plant of The E. Kahn's Sons Co. and proved an immediate success. The hair was removed so effectively and so completely, that the standards set by "BOSS" Dehairers subsequently came to be the accepted requirements of every inspected hog killing floor.

During the testing of this first machine, it was observed that the hog carcasses seemed to move of their own accord. It was suggested that if the hogs were permitted to travel thru a continued arrangement of bars, they would eventually discharge themselves upon the

gambreling bench.

A machine built of steel bars was designed, and tried out in the plant of The H. H. Meyer Packing Company. The Meat Packers' Convention was held in Cincinnati in the fall of 1916, and this new machine proved an important topic of discussion. Scoffers derided it and called it a "hay-rack" but its efficiency and simplicity made a decided hit. Thus was created the "BOSS" U Dehairer.

In the picture shown here, one may see the advancement that has been made in the building of "BOSS" Dehairers. Four different types of dehairers are being constructed in our plant at one time—the "BABY BOSS" to the right, next to it the new No. 121, the "BOSS" Jumbo Two-Way next and the "BOSS" Grate Dehairer to the left. They show a variety of machines that will serve the requirements of every hog slaughterer—from the smallest to the largest.

The steady growing demand for "BOSS" Dehairers most definitely assures

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*Mfrs. "BOSS" Machines for Killing,  
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ALWAYS MAKE A HIT WITH MY  
GUESTS WHEN THEY'RE MADE  
WITH CIRCLE U!"**



**W**OMEN all over the country are finding new uses for dry sausage—and they're serving it more often. And the majority of those who do, serve Circle U—because it meets with approval.

For those who prefer dry sausage mild or for those who like it "hot," there's a Circle U product to please. We're proud of the fact that we have a type for every taste preference.

There's a good source of profit in Circle U dry sausage for packers, provisioners, wholesalers and manufacturers. The entire line enjoys a prestige and acceptance you'll be glad to carry. Drop us a line for more information.



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APPEALS TO  
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